

2013 Rehearsal

VINEYARD AND VINTAGE NOTES

2013 is considered an excellent year for grapes with no frost or notable heat spikes from bud-break in April through the beginning of harvest in September. During the fall we enjoyed a long, warm Indian Summer.

Fruit ripened fully, leading to complex mature flavors and good color which is especially important in the Rhone varietals which are not known for producing dark wine.

WINEMAKING NOTES

Syrah can be a difficult grape to ferment because we tend to let it hang on the vine longer in order to concentrate the flavors and color. Unfortunately, this also causes the berry to retain more sugar than we'd like and the high sugar levels can cause the final alcohol to get out of control. 2013 was a great year in that we had maturity without excess sugar leading to an easy fermentation.

Following fermentation the wine was racked into French oak barrels where it remained quietly sleeping for 24 months before being blended.

WINEMAKER TASTING NOTES

Rehearsal is typical of a blend from the southern Rhone Valley in France. The Syrah brings bold fruit with a hint of spice in the nose and dark fruit, smoke, and black pepper to the palate. Carignane was added to soften the often aggressive Syrah and add a lingering finish.

This wine is bold and playful and will fit perfectly into a summer time barbeque feast of ribs and other smoked meats.



Varietal:	80% Syrah, 20% Carignane
Appellation:	Santa Clara Valley
Harvest Date:	October, 2013
Alcohol:	14.7%
TA:	6.3 g/L
pH:	3.69
RS:	0.1 g/L
Oaking:	24 months in 30% new French
Bottling Date:	March 02, 2016
Production:	175 cases
Aging Potential:	2016 - 2021