

2014 Syrah

VINEYARD AND VINTAGE NOTES

The fruit for this Syrah was sourced from Dorcich Family Vineyards on the west side of southern Santa Clara Valley. This was the third year we've worked with this fruit and we're beginning to know what to expect – dense color, huge aromatics, and a lot of power.

Harvest was two to three weeks early in 2014 after a very warm summer with little water. In the third year of drought yields were down which led to good concentrations of flavor in the fruit.

WINEMAKING NOTES

This Syrah began life in small, open-topped bins to allow the heat generated through fermentation to dissipate and preserve the fruit-forward nature of the wine.

The wine was pressed the wine at 3 brix and allowed it to finish in a closed top settling tank to avoid any risk of oxidation or contamination.

The oaking regime was “low and slow”, i.e. only 30% French oak but in contact with the wine for over a year.

Grenache noir was added to the Syrah to provide a little brightness to the wine and lower the pH slightly.

WINEMAKER TASTING NOTES

Big, bold, dark and spicy, this is definitely a California Syrah. In the glass the color is deep red, tending towards purple. The body is heavy, possibly even “chewy”. It's a fruit-forward wine with lots of dark fruit, blackberry, blueberry, and hints of black olive. In the finish you'll find the traditional Syrah spice.

Pair the 2014 Syrah with the heavier dishes of winter, a rich beef stew, veal, or venison.



Varietal:	93% Syrah, 7% Grenache noir
Appellation:	Santa Clara Valley
Harvest Date:	October 10 th & September 12 th , 2014
Alcohol:	15.7%
TA:	5.3 g/L
pH:	3.84
RS:	0.23 g/L
Oaking:	30% new French Oak for 12 months
Bottling Date:	December 14 th , 2016
Production:	28 cases
Aging Potential:	10 years