

2015 Syrah

VINEYARD AND VINTAGE NOTES

2015 was a warm, dry year and the fruit seemed to ripen all at once. Luckily the Syrah was ready to pick by the second week of September because the end of the month saw a lack of labor available for picking and this Syrah couldn't have lasted another day on the vine.

We were surprised the grapes arrived at the winery a little high in sugar, high in pH, and low in acid given how "early" it was picked. This made for a little extra work on the part of the winemaker.

WINEMAKING NOTES

Extra effort was taken during the fermentation to keep the temperature of the fermenting wine around 85 degrees to maximize the fruit flavors and stabilize the color.

The alcohol is slightly higher than we'd like due to the high initial sugar content but we're working with our growers each vintage to bring down the sugar and preserve the acidity.

After the success of our previous vintage we knew this wine would be high demand so production was increased to 125 cases and two barrels of wine were allocated to our new "Reserve" program for bottling next year.

WINEMAKER TASTING NOTES

There is no doubt this is a California Syrah based on the big, aromatic nose full of blueberries, blackberries and cedar. It's fruit-forward on the palate with other dark berries like boysenberry making their presence known in the middle. The finish carries notes of leather, pepper and allspice, with possibly a hint of chocolate.

You can pair Syrah with anything from a blue cheese burger to barbecue, the trick is to bring out the subtle nuances in the wine. We like ours with winter foods like Venison Cassoulet; a hearty stew of sausage, beans, and root vegetables.



Varietal: 100% Syrah

Appellation: Santa Clara Valley

Harvest Date: September 14th, 2015

Alcohol: 15.8%

TA: 6.5 g/L

pH: 3.81

RS: 0.42%

Oaking: 35% new French, Medium+ toast, oak for 12 months.

Bottling Date: April 10th, 2018

Production: 125 cases

Aging Potential: 10 years