

2016 Syrah

VINEYARD AND VINTAGE NOTES

2016 greeted us with a wet, warm spring. Lots of rain made it difficult to get into the vineyards which, along with a warm January and February, made it difficult to complete pruning prior to budbreak in early April. Fruit set was slightly lower than desired but that often times leads to the most exceptional fruit.

This was our third vintage working with Dorcich Family Vineyards and the relationship is beginning to bear fruit (no pun intended). Steve Dorcich worked with us to pick on our schedule and deliver the highest quality grapes.

WINEMAKING NOTES

Syrah is our largest lot of fruit, totaling over six tons in 2016. This vintage we experimented with two different strains of yeast and found a clearly superior type – BDX by Enoferm for those making wine at home. Although it's sold as a "Bordeaux" yeast we find it adds incredible complexity to Syrah by accentuating the smoky and spicy nuances of the varietal. Another experiment this year was to increase the amount of new French oak from 35% to 50% for better balance with the grape's fruitiness and added longevity in the bottle

WINEMAKER TASTING NOTES

Although the 2014 Syrah was very successful, and the 2015 Syrah is easily our most popular wine to date, we think the 2016 Syrah eclipses them both. The deep color, smoky nose and dark, dark fruit on the palate coupled with the added backbone of the additional oak remind us of a northern Rhone syrah more than a California version.

Syrah is our workhorse red for food pairing, working exceptionally well with game meats, barbeque, and stews. We also like it with "funky" soft cheeses and even a dark chocolate dessert.



Varietal:	100% Syrah
Appellation:	Santa Clara Valley
Harvest Date:	September 26 th , 2016
Alcohol:	15.4%
TA:	5.7 g/L
pH:	3.83
RS:	0.5%
Oaking:	50% new French, Medium+ toast, oak for 12 months.
Bottling Date:	September 18 th , 2019
Production:	128 cases
Aging Potential:	10 years