



## 2018 ESTATE SYRAH



**Varietal Composition:**

**100% Syrah**

**Appellation:**

**Coombsville**

**Final Chemistry:**

**TA: 5.3g/L**

**pH: 4.1**

**Alcohol: 14.6%**

**Residual Sugar: 0.02%**

**Cellaring:**

**14 months in 50% new French oak**

**Production:**

**311 Cases**

**Bottled:**

**January 28th, 2020**

**Released:**

**October 19th, 2020**

### **Growing Season**

After a few years of early picking in Napa Valley, the 2018 harvest was a “classic”. Mother Nature gifted us a picture perfect growing season starting with sufficient rains in the winter, mild spring temperatures and a summer filled with sunshine. After a turbulent 2017, patience was crucial this year with the last of our fruit hanging strong until the first week of November. This vintage was the winemaker’s dream: a long, slow-paced harvest with incredible yields and exceptional quality.

### **Winemaking**

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. Two thirds of the grapes were destemmed, and the rest were fermented as whole clusters. A five day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days, depending on how the wine tasted, to extract the best tannins from the fruit and avoid the harsher, late-extracted tannins.

### **Sensory Profile**

Another classic example of our Single Vineyard Estate Syrah. The nose is intensely perfumed with dried lavender, blood orange and earl grey tea. Extremely approachable and soft on the palate with subtle notes of peppercorn and violets. This beautiful wine will develop nicely for the next 5-10 years.



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