



2019 ESTATE SYRAH



Varietal Composition:

100% Syrah

Appellation:

Coombsville

Final Chemistry:

TA: 6.4g/L

pH: 3.9

Alcohol: 14.6%

Residual Sugar: 0.02%

Cellaring:

14 months in 50% new French oak

Production:

403 Cases

Bottled:

February 2nd, 2021

Released:

October 18th, 2021

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

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

A classic vintage from our volcanic Coombsville soils. Aromas of lavender, blood orange, black pepper, and all-spice integrate with layers of deep blackberry fruit and chocolate. Firm tannins frame the long finish. Best with savory foods and look for the wine to continue to develop over the months and years ahead!

