



Varietal Composition: 100% Syrah

Appellation: Coombsville

Final Chemistry:
TA: 6.3g/L
pH: 3.85
Alcohol: 14.7%
Residual Sugar: 0.02%

Cellaring: Vertical Blend of 2014 through 2019 Syrah in French Oak 120 gal Punchoens

Production: 25 Cases

Bottled: February 2nd, 2021

Released: November 15th, 2021

Eon (noun) /ˈēən, ˈēˌän /: from the Greek aiōn 'age' an immeasurably or indefinitely long period of time

Inspired by the success and popularity of our solera-style Cabernet Sauvignon Time, we are proud to announce \mathcal{E}_{m} , our multi-vintage Syrah unique to the Napa Valley...

This journey to create an unprecedented Syrah has been our pursuit for the past few years. In 2014, we set aside our finest barrel of Porter Estate Syrah. A year later, the 2015 was incorporated. These two vintages were blended and placed in a large 120-gallon oak puncheon to allow them to integrate and continue to evolve. This process was repeated for the 2016 vintage and all subsequent years. Our ambition is to create a multi-vintage wine that expresses the layers of complexity and depth of an aged wine, coupled with the freshness and fruit provided by the new vintages.

