



## 2017 ESTATE SYRAH



**Varietal Composition:**

**100% Syrah**

**Appellation:**

**Coombsville**

**Final Chemistry:**

**TA: 5.2g/L**

**pH: 3.8**

**Alcohol: 14.6%**

**Residual Sugar: 0.02%**

**Cellaring:**

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

**Production:**

**210 Cases**

**Bottled:**

**January 30th, 2019**

**Released:**

**October 21st, 2019**

### **Growing Season**

The 2017 growing season has seen a series of dramatic changes starting with 180% of the average annual rainfall and some hail in February to one of the best fruit sets in years. We experienced weeks of cool, foggy mornings in the summer alongside record high temperatures towards the end of August. By October 8, when the wine country wildfires started, all the fruit for this Syrah was already harvested and fermenting in the cave.

### **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**

Delicate aromas of blackberry and blood orange layered with hints of white pepper, lavender and potpourri mold this exotic Syrah to perfection. Lively, soft, yet structured, this wine has the characteristics of a traditional classic Rhône with the voluptuous mouthfeel one expects from Napa Valley. This wine will develop and age nicely for 10 - 15 years.



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