

VARIETAL COLLECTION

# *Syrah Rosé Joy*

2016

|                   |  |
|-------------------|--|
| Vintage:          | Sixth                                      |
| Composition:      | 100% Syrah                                 |
| Clones:           | 470, 2                                     |
| Appellation:      | Napa Valley, Coombsville District          |
| Vineyard:         | Caldwell Vineyard Estate, Established 1981 |
| Block:            | Kreuzer, 15                                |
| Yield:            | 2.5 Tons per Acre                          |
| Average Vine Age: | 19 Years                                   |
| Grape Variety:    | Syrah                                      |
| Rootstock:        | 3309                                       |

**Vintage Summary:** The 2016 growing season started with a normal winter, and normal bud break in March. Warm but unsettled weather brought good uniformity and a good set. Hot spikes in July prompted a speedy but uniform veraison in reds, and early sugar accumulation in whites. Cool, ideal ripening weather prevailed from August through the start of September. A heat wave at the end of September and three rain storms in the early part of October made for disparate ripening circumstances, resulting in diverse choices on pick timing. Normal berry sizes and larger-than-normal clusters produced good weight, returning normal to above-normal vineyard yields.

Ultimately, 2016 will be characterized as a year of high sugar and high tannin. Brix was high relative to the physiological maturity in both red and white varietals. The firmness of tannin in red grape skins was also greater, yielding more structural tannins than usual in the juice.

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|------------------|---------------------------------------|
| Harvest Dates:   | September 29 and October 4, 2016      |
| Fermentation:    | 100% New French Oak Barrels           |
| Yeast:           | Natural                               |
| ML:              | Natural                               |
| Wood Origin:     | French Oak (Allier, Tronçais, Vosges) |
| Aging:           | 5 Months                              |
| New Oak Barrels: | 100%                                  |
| Fining:          | None                                  |
| Filtering:       | Filtered                              |
| Alcohol:         | 14.0%                                 |
| Bottling Date:   | February 22, 2017                     |

**Winemaker's Tasting Notes:** A vibrant nose of black cherry, strawberry, pomegranate, fig, and vanilla. A cranberry attack leads to a focused mouth of red currant, red plum, cherry stone, and tangerine. The long, silky finish is highlighted by chocolate-covered raspberries.

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| Cellaring:  | 1–3 Years  |
| Production: | 125 Cases  |
| Price:      | \$70/750ml |

