

Syrah

2016

Vintage:	Eighth
Composition:	89% Syrah, 8% Tannat, 3% Cabernet Sauvignon
Clones:	Syrah-2, 525, 470; Tannat-474; Cabernet Sauvignon-337
Appellation:	Coombsville, Napa Valley, CA
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	Caldwell 15 and 17, Kreuzer
Yield:	2.5 Tons per Acre on Average
Average Vine Age:	23 Years
Grape Varieties:	Syrah, Tannat, Cabernet Sauvignon
Rootstock:	3309, SO4, 5C, 101-14
Harvest Date:	October 4, 9, 12, 2016

Vintage Summary: The 2016 growing season started with a normal winter, and normal bud break in March. Subsequent warm but unsettled weather brought good uniformity and set. Hot spikes in July prompted a speedy but even 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. Ultimately, 2016 will be characterized as a high-sugar, high-tannin year. Brix was high relative to physiological maturity in both red and white varietals. Additionally, red grape skin tannins were firmer, and the resulting juice yielded more structural tannins than usual. Normal berry sizes and larger-than-normal clusters resulted in normal-to-above-normal vineyard yields.

Fermentation:	Stainless and French Oak Barrels
Yeast:	Natural
ML:	Natural
Wood Origin:	French Oak (Allier, Tronçais, Vosges)
Aging:	18 Months
New Oak Barrels:	100%
Fining:	None
Filtering:	Filtered
Alcohol:	15.4%
Bottling Date:	June 27, 2018

Winemaker's Tasting Notes: An inviting nose of blueberry, cranberry, blackberry, jasmine, mocha and clove. A blackberry attack leads to a juicy mouth of raspberry, blueberry, black currant, vanilla bean and roasted coconut shavings. Supple and juicy dark chocolate covered acai berry tannins give way to a long, sweet finish of pomegranate.

Cellaring:	2–8 Years
Production:	68 Cases
Price:	\$85/750ml

