

Syrah

2017

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| Vintage: | Ninth |
| Composition: | 100% Syrah |
| Clones: | Multiple |
| Appellation: | Coombsville, Napa Valley, CA |
| Vineyard: | Caldwell Vineyard and Kreuzer Vineyard |
| Block: | Caldwell 15 and 17, Kreuzer |
| Yield: | 3.0 Tons per Acre on Average |
| Average Vine Age: | 23 Years |
| Grape Varieties: | Syrah |
| Rootstock: | Multiple |
| Harvest Date: | Multiple |

Vintage Summary: The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three pre-veraison heat spikes early in June and July started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires that began on October 8th.

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| Fermentation: | Stainless and French Oak Barrels |
| Yeast: | Multiple |
| ML: | Multiple |
| Wood Origin: | French Oak (Jupilles, Bercé) |
| Aging: | 18 Months |
| New Oak Barrels: | 75% |
| Fining: | None |
| Filtering: | Filtered |
| Alcohol: | 14.9% |
| Bottling Date: | April 23, 2019 |

Winemaker's Tasting Notes: Aromatic and expressive, with blue and black fruit essences elevated seamlessly by a modest level of new French oak. The palate leads with fresh blueberry tarte, electric cola and sassafras, continues into a decadent and viscous mid-palate, and finishes off with layers of new French oak sweetness and body.

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| Cellaring: | 2–8 Years |
| Production: | 48 Cases |
| Price: | \$85/750ml |

