

THE 2014 SYRAH

WINEMAKER'S TASTING NOTES

The 2014 Kamen Syrah was crafted from grapes harvested at optimal ripeness, de-stemmed and co-fermented with Viognier skins and sun-dried Syrah stems. We believe this proprietary practice adds both aromatic and textural layers.

The result is a Syrah that showcases deep extraction, purity and balance. This opulent wine offers substantial flavors of boysenberry, black raspberries, scorched earth, suede, purple wildflowers and crushed rock. Notes of white pepper, forest floor, plum pie and savory barbecue add to the full spectrum of flavors in this ultra-complex Syrah. A plush mouth-feel is followed by fine grained tannins giving this wine impeccable balance and an extraordinary, mouth filling finish. This beauty sings now, but will drink well over the next 30 years.

ACCOLADES

“Another stunner was the Hermitage-like 2014 Syrah (100% of the varietal) with about 50% whole clusters and fermented on the skins of the Viognier, giving it an almost Côte-Rôtie-like exotic, floral note interwoven with beef blood, pen ink, cassis, black cherry and bacon fat. This is a long, rich stunner from his three acres of Syrah. Drink now–2030.” 96 pts. —*Robert M. Parker, Jr., The Wine Advocate, Issue #228, December 30, 2016*

Vineyard Information

100% Estate Grown Syrah & Viognier at elevations of 1100–1450 ft.
Moon Mountain District AVA, Certified Organic Vineyards

Production and Technical Data

Alcohol: 15.1% | Production: 250 cases | Release Date: April 2017

