

# THE 2016 SYRAH

## WINEGROWING INFORMATION

Northern California experienced another drought year in 2016. The majority of the water came from only three rain storms that season. The winter was temperate causing early budbreak. On the heels of 2015 when yields were over 50% below normal, 2016 followed with a below average crop yield. The growing season was long and warm adding incredible ripeness to the fruit and flavors best described as muscular, powerful, taut and precise.

The 2016 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.

## WINEMAKER'S TASTING NOTES

This inky Syrah abounds with an explosion of deep, rich fruit aromas! Ripe, black mountain berries, freshly picked plums, crème de cassis, roasted nuts and wildflowers. Hints of freshly cut suede, fruit cake, chaparral, black cardamom and loose black tea add savory richness to the sweet core of fruit. This wine is a powerhouse, greeting the palate with abundant and layered black and purple fruit flavors. The tannins are balanced and supple leading to an infinite finish. Enjoy over the next 20 years.

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### Vineyard Information

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

### Production and Technical Data

Alcohol: 15.1% | Production: 140 cases | Release Date: April 2019

