

# THE 2017 SYRAH

## WINEGROWING INFORMATION

The 2017 was a hot one and marked the last vintage in a string of drought years. Because of the heat we saw early budbreak in the vineyard which led to the development of a small berried crop with intense, fruit driven flavors. Labor Day weekend we had an incredible heat spike that further reduced the crop and condensed the flavors. We had an earlier than usual harvest and harvested twenty-five percent less fruit than typical.

The 2017 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.

## TASTING NOTES

Soaring from the glass are incredibly pure and expressive aromas of brambly blackberries, Marion berry liqueur, freshly cut violets and pencil lead. Hints of sea kelp, cocoa, rock dust, Earl Grey tea and black Asian spices. The palate is incredibly rich with loads of savory flavors in addition to the concentrated black and purple fruit. Balanced, graceful and loaded with supple tannin; this wine offers fulfilling sip after sumptuous sip and will cellar well over the next 15–20 years.

## ACCOLADES

“The 2017 Syrah is a racy, potent wine. Dark red cherry jam, mint, rose petal, licorice and spice are layered in an exceptionally beautiful, silky wine that boasts incredible fruit purity to match its exuberant personality. Distinctive, classy and polished to the core, the 2017 will drink well right out of the gate.”  
— Antonio Galloni, *Vinous*, January 2020

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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: 15.5% | Production: 118 cases | Release Date: March 2020

