



2015
SYRAH
VIVIO VINEYARD
BENNETT VALLEY

Unlike any other varietal, Syrah does well in both warm and cool climates. But it does so with distinctly different results.

In warm climates, grapes ripen quickly with higher sugar levels and lower acidity. You end up with softer, fruitier wines that show blackberry and plum. In cooler climates, like Bennett Valley, grapes enjoy greater acid development and are more likely to feature red fruits, peppery notes and a leaner frame. So it is with our Syrah.

On the nose, blueberry, fig, black olive and leather. Another pass delivers . . . is that iron? It sounds crazy but all these aromas are there. Inside the glass are smoked meats, red fruits and herbs. On the tongue, the wine is surprisingly light-bodied. It is at once juicy and structured. So yeah, you can grow Syrah in a warm climate but why would you?

***VINEYARD:** Vivio Vineyard*
***ELEVATION:** 750 ft.*
***SOILS:** Sonoma Volcanics*
***EXPOSURE:** East Facing*
***CLONES:** Aussie Clone, Rootstock 420A*
***BRIX AT HARVEST:** 26*
***HARVEST DATE:** 6 Oct. 2014*
***FERMENTATION:** 2 Day Cold Soak, Open Top Bins, 20% Whole Cluster, DC254 Yeast, Acid Amendment*
***COOPERAGE:** Ermitage*
***AGING:** 24 mos, 50% New Oak*

6 BARRELS PRODUCED

\$38

