2021 SYRAH

tasting notes

This Estate grown Syrah opens with a fresh and expressive nose, featuring aromas of plum, cocoa, olive tapenade, and ever so subtle notes of wild herbs. The palate mirrors the nose with the addition of boysenberry, raspberry, and white pepper. Changing to reductive vinification and élevage significantly impacted the style, resulting in a purer and fresher expression of the grape varietal. It is softer in texture, medium in body and personifies its sense of place.

winemaking

After de-stemming, the Syrah grapes are lightly crushed into stainless steel vats. When the fermentation starts, the wine undergoes methodical aeration at moderate temperatures to extract soft tannin and color. Towards the end of the maceration, pump over is limited to nonexistent. Finally, when mouthfeel objectives are reached, the grapes are gently pressed and barreled down. We then aged the Syrah in French oak barrels for 4 months (8% new oak and the rest neutral). After racking the barrels, we aged the wine in tank in a reductive environment for an extra year. Omitting finning to maintain texture, the wine was then filtered and bottled.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

Enjoy a glass accompanied by long simmered braised beef, grilled pork tenderloin with a herbaceous chimichurri sauce, or lamb shawarma. On the lighter side this Syrah would taste delightful with a charcuterie & cheese board, grilled portobello mushrooms, and brined and grilled eggplant.

wine stats

Cases Produced 555

Alcohol

pH 3.86

T.A. 5.7 g/L

Bottled January 2023







14.1%