

RELEASED FALL/WINTER 2023

SYRAH 2021

95% Syrah, 5% Viognier · Grist Vineyard · 232 Cases
Dry Creek Valley



TASTING NOTE

Let yourself be moved. An inspired splash of Viognier scatters dried violets and tiny fragrant flowers across the nose. Syrah takes a second to show itself, like the friend that doesn't want to come to the party, but ends up being the life of said party once they've entered the room. In other words: big Scorpio energy.

VINEYARD

Grist Vineyard, Dry Creek Valley, Sonoma County; planted in the 1970's atop Bradford Mountain (1,000' elevation); farmed according to organic principles; iron-rich red volcanic soils.

VINIFICATION

Whole cluster (stems intact) co-fermentation of Syrah and Viognier sealed in a tank (semi-carbonic maceration). After opening the tank, the uncrushed fruit was foot-tread and pumped-over to gently extract tannin. Pressed prior to dryness and aged in neutral oak barrique and larger 500L puncheons

for 29 months before bottling, and then aged an additional 9 months in bottle before release. Unfined. Unfiltered. Sediment expected.

MARTHA'S NOTE

This is our second Californian celebration of a traditional French technique, co-fermenting mountaintop Syrah with a small percentage of white Viognier grapes. When fermented together, the Viognier skins stabilize and deepen Syrah's inky color (flavanols reacting with anthocyanins to form highly stable polymers) and brings added freshness to Syrah's gamier notes. Of course the chemistry of why a dark wine becomes darker when adding white grapes wasn't well understood centuries ago when this practice started in the northern Rhône valley, which is both a testament to legacy and the excitement of applied science.

AT BOTTLING

(February 2023): 13% alc/vol · Free SO₂ 6 mg/L, Total SO₂ 27 mg/L · Less than 1 g/L sugar (dry)

Martha Stoumen



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.