



2022 Syrah El Dorado County

El Dorado County is California gold country in the Sierra Foothills. The gold found here in 1848 started the Gold Rush, but the gold we seek out are the golden granitic covered hillsides. This 100% Syrah was fermented using 100% Whole-Clusters and was crushed entirely by foot. Vibrant and high toned, we aged this wine for 6 months in very old neutral French Oak 500L Puncheons to preserve the vibrancy and verve of this high altitude Alpine inspired wine.

100% Syrah

100% Whole Cluster Fermentation

Aged in neutral 500L French Oak Puncheons for 6 months.

Free SO2 @ Bottling 10 ppm

3.66 pH

12.5% Alc by Vol

Tasting Note:

Herbaceous alpine notes highlight the silky ripe strawberry and dense blackberry aromas. Taut black cherry skins, blackberries, black pepper and cherry pits keep things in focus. Bottled to be consumed in its youth it will be a thrilling alpine styled Syrah with lip smacking freshness and vibrancy. This wine will form sediment in the bottle as it ages and should be decanted and served at 55 degrees.