



*Tasting Notes:* Showing the best of Syrah from a warmer site, this wine has rich chocolate and coffee flavors to go along with luscious dark fruit and a bit of earthy complexity gained from 50% whole cluster fermentation. Only 3 barrels - 75 cases - were produced.

*Vineyard:* Our winery sits adjacent to an estate vineyard in Dry Creek Valley known as the Vinegrove, which features several different blocks with unique exposures and soil types. The main "swale" in the center is planted to Syrah, with different sections exposed to varying degrees of sun exposure and water drainage, allowing for added complexity in the winery if harvested and vinified separately. Isolated up in the hills, it is a few degrees cooler than the valley floor, providing just enough balance to the generally rich and ripe Syrah grown here.

*Vintage:* The drought continued delivering a fourth straight dry winter and early spring budbreak. Some unsettled weather during flowering led to shatter and lower yields, but the peak summer months brought only a few extreme heat days. Ideal conditions ensued in the late summer, and while harvest came weeks ahead of the usual schedule on September 10th, the small amount of fruit on the vine showed plush and ripe flavors.

*Winemaking:* Several blocks in the vineyard were harvested and vinified separately in open top tanks, with some of the grapes fermented whole-cluster and traditionally foot stomped, and others de-stemmed and punched down. All lots relied on wild yeasts and fermented spontaneously, aided only by the natural warmth of the sun and free of chemicals or enzymes. Pressed and aged separately in French oak, the final blend consisted of one new barrel of 100% whole-cluster, one neutral barrel of fully de-stemmed, and one neutral barrel of 50-50 whole-cluster/de-stemmed blend.