



**2016
Syrah
Estate - El Dorado**

Harvest

100% Syrah
Harvest date: 2 Oct. 2016
Harvest Brix: 25.5 degrees brix
pH: 3.78
Total Acidity: 0.54 g/100ml

Wine

Alcohol: 14.3%
pH: 3.90
Total Acidity: 0.56 g/100ml
Barrel Aging: 20 months
1/2 new American and
1/2 older French oak
Bottling Date: 20 Aug. 2018
Cases Produced: 97

Winemaking Notes

The 2016 vintage was a challenge being, hopefully, the last year of a drought cycle. Fruit quality was very good but production was down by 75% from normal years. The must was fermented in small $\frac{3}{4}$ ton lots with a specialty Rhone yeast blend. The wine was then aged a full 20 months in 50% new American oak and 50% older French oak.

Tasting Notes

Deep aromas of cedar, spice, blueberry and hints of chocolate provide an enticement to the full plummy flavors. Lingering blackberry and sweet oak lead to a rich and full finish. Tasting great right now this wine will add to any rich cuisine or BBQ fare and should be age gracefully for another three years.

Paul