



**2017
Syrah
Estate - El Dorado**

Harvest

100% Syrah
Harvest date: 17 Sept. 2017
Harvest Brix: 23.5 degrees brix
pH: 3.78
Total Acidity: 0.54 g/100ml

Wine

Alcohol: 13.8%
pH: 3.70
Total Acidity: 0.56 g/100ml
Barrel Aging: 20 months
1/2 new American and
1/2 older French oak
Bottling Date: 18 Aug. 2019
Cases Produced: 51

Winemaking Notes

The 2017 vintage was the year the drought cycle broke. With the rain finally falling, fruit quality was very good but cold spring weather kept the production down. The must was fermented in small 3/4 ton lots with a specialty Rhone yeast "GRE". The wine was then aged a full 23 months in 50% new American oak and 50% older French oak.

Tasting Notes

Bright berry and ripe cherry aromas with hints of cedar and spice lead 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