

2014 Syrah

Harvest Date: 10/10/2014

Bottling Date: 8/2/2016

Brix at Harvest: 21.8 – 22.5

pH: 3.65

TA: 7.2 g/L

ABV: 13.6%

Fermentation: 14 days in 1.5 ton open top fermenters.

Aging: 22 months in 35% New French & American Oak

Composition: 92.6% - 2014 Syrah
5% - 2015 Syrah
2.4% - 2014 Tempranillo

Hints of bramble fruit on the front are complimented by a cracked pepper and smoky paprika finish.

Peak Drinkability: 2017 through 2025

400 cases produced

Retail \$36/Bottle