

## 2017 FORCE MAJEURE SYRAH

Our Red Mountain estate Syrah is grown predominantly at the top of our hillside vineyard, where it is steepest and rockiest. The vines must put put down deep roots to gather moisture and nutrients, and the soil helps to create a powerful but elegant wine with a volcanic soil backbone. There are a variety of Syrah clones and trellising methods employed, including gobelet sur echalas The wine was bottled unfined and unfiltered.

"Bright, full medium ruby. Youthfully tight aromas of blackberry, blueberry and licorice. At once sweet, precise and fine-grained, with the black fruit flavors lifted by underlying minerality and a floral element. This very fresh, northern Rhône-like Syrah conveys an element of liquid rock without being gamey. Tactile tannins dust the front teeth on the long back end. Very impressive."

- Stephen Tanzer, Vinous Media



100% Syrah 25% whole cluster, 75% destemmed Fermented in concrete 18 months in 23% new French oak, large format Red Mountain AVA 100% free run Release price: \$70 / 750ML 500 cases produced