

Force Majeure Estate Syrah

Force Majeure Vineyards

United States - Washington - Red Mountain

The Force Majeure estate Syrah is cultivated in a combination of the 8 soil types that exist in the vineyard, with most of it being planted in very steep, very rocky locations, but some also planted in deeper, loamier soils.

The estate Syrah typically exhibits a broad spectrum of black, blue and red fruits, dried herbs and jasmine, fennel, smoked meats and crushed rock along with very fine tannins, great length, balance and complexity.



Specifications

Appellation	Red Mountain
Varietals	100% Syrah
Certifications	
Soil type	Very steep, rocky locations, but some also planted in deeper, loamier soils
Vinification	25% whole cluster, remainder destemmed. Fermented in concrete, open top and closed top stainless. ~23% new French oak for 18 months, mostly larger format (300L to 500L) Native yeast, cold soak up front > Macerations up to 30 days; pumpovers and punch-downs > 100% free run. The wine is bottled unfinned and unfiltered.
Production	500 (9-liter cases)

Codes, Weights and Measures

UPC	7 84585 02574 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02574 6
Case Weight	40
ABV	14.90%
SRP	\$ 84.99 USD 750mL Bottle

Reviews and News

2017 Force Majeure Estate Syrah - 99 PTS - JD

2017 Force Majeure Estate Syrah - 93 PTS - VINOUS

2016 Force Majeure Estate Syrah- 97 pts - JD