



FORCE  
*Majeure*

2016 FORCE MAJEURE SYRAH

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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 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 unfiltered and unfiltered.

“The 2016 Syrah Estate checks in as 100% Syrah that saw a small amount of stems. It spent 18 months in 25% new French oak. Deeply colored, it displays a thrilling bouquet of smoked black fruits, violets, smoked meats, charcoal, and graphite. Deep, rich, incredibly fleshy and flamboyant, with perfect balance, it's a serious, world-class Syrah that will keep for 10-15 years.”

– 97 points, Jeb Dunnuck, [JebDunnuck.com](http://JebDunnuck.com)



100% Syrah; 22% whole cluster, remainder destemmed  
Fermented in concrete, open top and closed top stainless  
~25% new French oak, mostly larger format  
(300L to 500L)  
Native yeast, cold soak up front  
Macerations up to 30 days; pumpovers and punch-downs  
100% free run  
500 cases produced