





2019 Our 2019 Signature Syrah opens with an intoxicating nose, **VINTAGE** showing us that warmer and ripe flavors of Red Mountain Syrah can blend beautifully with cooler climate Boushey Syrah. Fresh violets, ripe blueberry, sizzling pancetta and Korean barbecue are backed by a soft, yet very persistent mouthfeel. The 2% co-fermented viognier in this cuvee provides a delicate lift and hint of citrus. There is a purity and focus with this wine that will allow it to age gracefully for 10+ years.

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<p>VARIETAL</p>  <p>98% Syrah 2% Viognier</p>	<p>WINEMAKING</p> <p>Fermented 12-14 days on skin with significant (~35%) native yeast, aged 20 months in 100% French oak (35% new). Cofermented with 2% Viognier. 14.4% Alcohol</p>
	<p>VINEYARD</p> <p>36% Grand Ciel Vineyard 36% Boushey Vineyard 28% Ciel du Cheval Vineyard</p>

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WINE ENTHUSIAST

APRIL 2022

“Co-fermented with 2% Viognier, fruit for this wine comes from Red Mountain and Boushey Vineyard. The aromas start out brooding, with notes of boysenberry, violet and spice. Full bodied, rich, intense, luscious, seamless fruit flavors follow. It’s hedonism in a glass, with no shortage of grace. Buckle up and enjoy the ride. Editors’ Choice.”

REVIEW BY SEAN P. SULLIVAN
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