

# 2011 SYRAH

## Kazmet Vineyard, Redwood Valley



### IN THE VINEYARD

The grapes for this single-vineyard bottling were sourced from Kazmet Vineyard, located in Redwood Valley. The vines were planted in 1998 with UCD clone 7, and are head pruned on vertical cordon. The head-trained vines struggled to ripen in the abnormally cold and wet 2011 vintage. We picked the grapes later than usual, hoping to achieve physiological ripeness and maturity.

### IN THE CELLAR

We cold soaked the grapes for three days before we added Syrah and L2056 yeasts to initiate the ferment. The grapes were fermented in five-ton open-top tanks and punched down by hand twice daily. Approximately 2% Viognier was co-fermented with the Syrah to add weight on the palate and floral aromatic accents. The wine was pressed dry to stainless steel tanks. After settling for three days, we racked the wine to a combination of French and European (Hungarian) oak barrels (about 20% new) to complete malolactic fermentation and aging. The wine was stirred on the lees for 2 months and aged for 10 months in barrels before it was sterile filtered and bottled.

### IN THE BOTTLE

We were pleasantly surprised by the complexity and balance of the finished wine. The cooler vintage provided ripe fruit flavors at lower alcohol levels and maintained ample acidity. This full bodied wine exhibits aromas of cedar, white pepper, chocolate, dark berry, black cherry, and tobacco. The wine is full and smooth on the palate with dark plum, black cherry, cassis, sage and chocolate, and finishes with tart plum flavors and moderate tannins.

### AT THE TABLE

The structure and fruit profile of this Syrah make it a perfect match for fatty meats, such as Beef or Pork Shortribs or Duck, and also with smoky barbecue. Taleggio or a similar type of cheese works perfectly.

GRAPE VARIETAL  
100% Syrah

VINEYARD  
Kazmet

APPELLATION  
Redwood Valley

BOTTLING DATE  
September 4, 2012

ALCOHOL  
13.1%

TITRATABLE ACIDITY  
6.3 g/L

pH  
3.52

CASES PRODUCED  
404

RELEASE DATE  
July 2014

