

2011 SYRAH

Kazmet Vineyard, Redwood Valley



IN THE VINEYARD

The Syrah grapes in the Kazmet Vineyard were planted in 1998 with UCD clone 7 and are head pruned vertical cordon. In the abnormally cold and wet conditions of the 2011 vintage, the head trained vines struggled to ripen, even in this warmer inland vineyard. We picked the grapes later than usual and feared that they might not be completely ripe and suitable for a single vineyard bottling, but the cooler vintage actually provided ripe fruit flavors at lower alcohol, while maintaining good acidity.

IN THE CELLAR

We cold soaked the grapes for three days before adding Syrah and L2056 yeast. They were then fermented five ton open top tanks, and punched down by hand twice daily. Approximately 2% Viognier was co-fermented with the Syrah. The wine was pressed dry to stainless steel tanks. After settling for three days we raked it to a combination of French and Hungarian oak barrels (about 20% new) to complete malolactic fermentation. The wine was stirred on the lees for two months, and aged for 10 months in barrels before being sterile filtered and bottled.

IN THE BOTTLE

When we first tasted this wine we were surprised by its complexity and balance. The small addition of Viognier adds weight on the palate and floral accents. A full-bodied wine, this Syrah exhibits aromas of chocolate, dark berry, black cherry, and earth. It is smooth and full on the palate with dark berry, cherry and chocolate flavors, and finishes with moderate tannins.

AT THE TABLE

The flavor profile and solid structure of this Syrah make it a perfect match for fatty meats. Try it with beef or pork short ribs, or duck. It's also a great complement for the smoky flavors of meats prepared on the barbecue.

GRAPE VARIETAL
100% Syrah

VINEYARD
Kazmet

APPELLATION
Redwood Valley

BOTTLING DATE
September 4, 2012

ALCOHOL
13.1%

TITRATABLE ACIDITY
6.30 g/100ml

pH
3.52

CASES PRODUCED
404

RELEASE DATE
April 2014

