

2017 EISELE VINEYARD SYRAH

WINEGROWING INFORMATION

The winter of 2017 brought an end to a drought that had persisted for five years. However, fewer storms in the second half of the rainy season resulted in a normal bud break. Canopy growth was impressive as the vines utilized the available water and moderate April temperatures. A mild Spring saw the latest bloom since 2012. Vigor was slowed down with a first heat wave in June, which also resulted in reduced berry size across the ranch. The ensuing summer was warmer than usual, and veraison started slowly at the beginning of August. The maturation of the fruit followed the intense rhythm of Summer heat in a 'stop and go' pattern, resulting in fruit with great concentration and freshness. Precise sorting was employed in the cellar, so that only berries in perfect condition would reach the vats. The small berries along with severe selection meant yields were reduced by 25% compared to 2016.

The fruit was picked on September 18th.

The Eisele Vineyard grapes are certified 'Organic' by CCOF and 'Biodynamic' by Demeter.

TASTING NOTES

Shy at first, the nose of the 2017 Syrah expresses aromas of beef broth and tapenade, opening on blackberry and dark cherry. The palate is an explosion of sweet and savory flavors framed by velvety tannins. Loaded with juicy ripe fruit, the wine lingers with vanilla, griotte cherry, plum tart and hints of almond powder.

GRAPE SOURCE

100% Syrah

Ageing: 20 months in 40% new French oak

Bottling date: July 2-3, 2019

275 cases made

Release date: June 3, 2020