



*Ruling class wines at working class prices!*

2014 Syrah  
Secret Vineyard, St Helena, Napa Valley

Our 2014 Syrah grapes grew in a St Helena vineyard whose identity we cannot divulge. We were very fortunate to get access to these amazing grapes and explore a different approach to Syrah. Syrah can yield wonderful wines in a wide range of styles depending on the climate of the vineyard. Our 2012 Syrah, from relatively cool Yountville, is a completely different wine than our 2013 Syrah from Sonoma's very cool Bennett Valley. St Helena, by contrast, is a very warm climate, and our 2014 Syrah shows the strength and ripe characteristics typical of warm-climate Syrah.

This wine is bold and brash with ripe blackberry, black raspberry and currant notes. A small percentage (8%) of Viognier in the mix adds a hint of perfume and floral notes.

We harvested the grapes on September 6, at 25.2° Brix, pH 3.66 and 6.1 g/L titratable acidity. We fermented the wine in an open top tank with twice daily punchdowns. We pressed to neutral French oak barrels after 14 days on the skins, and the wine matured for 16 months before bottling 75 cases in January, 2016. The finished wine is 14.7% alcohol, with a pH of 3.72 and TA of 5.7 g/L.

