

VARIETAL COLLECTION

# *Syrah Rosé Joy*

2017

Vintage: Seventh  
Composition: 100% Syrah  
Clones: Syrah-777, 470, 22  
Appellation: Napa Valley, Coombsville District  
Vineyard: Caldwell Vineyard Estate, Established 1981  
Block: Kreuzer, 15  
Yield: 2.5 Tons per Acre on Average  
Average Vine Age: 20 Years  
Grape Variety: Syrah  
Rootstock: 3309

Vintage Summary: The 2017 growing season started with a wet winter and early spring unprecedented in recent history, closer in relation to 1995, 1998, and 2011. The mild spring conditions extended flowering, and provided limited fruit shatter and good set. High temperatures for a few days in early and mid-July accelerated veraison in reds, and pushed whites into accelerated sugar accumulation. Three pre-veraison heat spikes early in June and July started early phenolic precursor production and shifted hormonal pressures in our vines to concentrate on ripening fruit early. Two heat spikes in late August and early September ravaged young vine blocks, but had very little effect on older vines and those with larger canopies providing better protection from the sun. Ultimately, 2017 will be characterized as a ripe, opulent, and very tannic year with a relatively short growing season due to the tragic fires that began on October 8th.

Harvest Dates: October 3, 2017  
Fermentation: New French Oak Barrels  
Yeast: Natural  
ML: Natural  
Wood Origin: French Oak ( Tronçais, Jupilles)  
Aging: 6 Months  
New Oak Barrels: 100%  
Fining: None  
Filtering: Filtered  
Alcohol: 13.7%  
Bottling Date: March 13, 2018

Winemaker's Tasting Notes: A layered nose of pomegranate, raspberry, strawberry, vanilla, cardamom, and orange peel. A fresh cherry attack leads to a full mouth of raspberry, strawberry, fuji apple, pineapple, watermelon, and hint of white pepper. It finishes long and clean, with floral and white chocolate notes.

Cellaring: 6 Months – 2 Years  
Production: 200 Cases  
Price: \$75/750ml

