

Sonoma Coast

VINEYARDS

2024 SYRAH

SONOMA COAST • SONOMA COUNTY

SONOMA COAST This Syrah is sourced from top vineyards located in the Sonoma Coast sub-appellation of Sonoma County.

VINTAGE 2024 growing season conditions were great from the start. Abundant rainfall and consistent weather patterns kept the vineyards on an ideal schedule, allowing for optimal fruit development.

WINEMAKING The fruit is picked at night then transferred to the winery where it is cold-settled for 5-7 days. The wine is pumped-over two-to-three times daily throughout fermentation, then drained, pressed, and transferred to French oak for malolactic fermentation and 8 months of aging.

WINE Our 2024 Syrah is bold and complex from the pop of the cork. Dark, nearly opaque hues of red and purple fill the glass. A bouquet of violet, blackberry, leather, vanilla, and toasted oak are suggestive of complex flavors to come. The wine is viscous, chock-full of dark fruit, tobacco, and black tea. Velvety tannins grip the palate and last long after the last sip.

COMPOSITION 87% Syrah, 13% Viognier

CLONES 470, P Lyre Clone 1 (VI)

AGING 8 months in French oak

pH 3.81 | **TA** 5.2 g/L | **ALCOHOL** 15.0%

