

2016 FORCE MAJEURE SYRAH

Our Red Mountain estate Syrah is grown predominantly at the top of our hillside vineyard, where it is steepest and rockiest. The vines must put put down deep roots to gather moisture and nutrients, and the soil helps to create a powerful but elegant wine with a volcanic soil backbone. There are a variety of Syrah clones and trellising methods employed, including gobelet sur echalas The wine was bottled unfined and unfiltered.

"The 2016 Syrah Red Mountain Estate comes from the estate vineyard on Red Mountain. Its deep purple color is followed by an extraordinary bouquet of cassis, white flowers, spice, game, and pepper. Possessing sensational purity of fruit, ultra-fine tannin, no hard edges and an elegant, ethereal style, it's not for those looking for huge aromas and flavors yet is world-class nonetheless."

- 96-99 points, Jeb Dunnuck

"(the pH of 3.8 pH is lower than that of the 2015; vinified in concrete and stainless steel with a percentage of whole clusters, then aged in larger-format French barrels, 25% of them new): Saturated bright medium ruby. More savory and herbal on the nose than the 2015 version, showing less gamey funk and more blueberry and menthol. Fruitier in the mid-palate than the '15, conveying good sappy depth to its dark berry and mocha flavors. This very fresh, well-delineated wine delivers noteworthy intensity without weight, and its rising finish features serious but fine-grained tannins that are surprisingly edge-free and approachable in the early going. Still, the wine's purity and its finishing note of iodiney minerality suggest that it will reward mid-term cellaring. In fact, I would not be a bit surprised if this wine shut down in the bottle soon."

- 92+ points, Stephen Tanzer, Vinous Media



100% Syrah; 22% whole cluster, remainder destemmed Fermented in concrete, open top and closed top stainless ~25% new French oak, mostly larger format (300L to 500L) Native yeast, cold soak up front Macerations up to 30 days; pumpovers and punch-downs 100% free run Release price: \$70 / 750ML 500 cases produced