

## 2017 "Phoenix Ranch" Syrah

### *Vineyard Notes:*

The Phoenix Ranch vineyard is on Atlas Peak Road, just north of the Whetstone tasting salon in Napa and is biodynamically farmed. The key here: a cool spot in a warm climate. Most of Napa Valley gets downright hot during the summer, but at the southern end of the valley the San Pablo Bay makes its presence felt.

The cold air that scoots off the Pacific and spills into the lower sections of Atlas Peak extends the growing season by as much as 3 weeks as compared to farther up valley.

The soils are dark brown, loamy with pockets of clay and very well drained. Parts of the vineyard have been historically prone to frost both in late spring and again in mid to late October.

Naturally low yielding and late ripening, it's perfect for what I am looking for in Syrah. Since the Northern Rhone palate is where I want to be, the pepperiness from prolonged hang time coupled with Estrella, Durrell, & Syrah Noir clones make for an honest shot at mimicking my French brethren. I generally ferment north of 60% whole cluster and age for 30 months in neutral French oak barrels. And apparently it turned out alright since Michelle likes to joke that this is the wine she married Jamey for...

The 2017 season had a rainy winter, normal bud break, long, cold spring, solid set, hot summer, and normal yields here.

### *Winemaker's Tasting Notes:*

Stainless steel fermented, aged for 28 months sur lees in neutral French oak barrels. Dark purple in color. Freakishly expressive nose of white pepper and olive tapenade, massive amounts of cassis & spicy bacon fat. Secondary aromas of violets & blackberry cobbler, and vanilla. Intense flavors of cassis, peppery bacon and ripe plum. Finishes so dang long with chalky tannins, baker's chocolate, tobacco and lively acidity.

### *Production:*

260 Cases

### *Alcohol:*

15.1%

### *Date Harvested:*

October 5th

