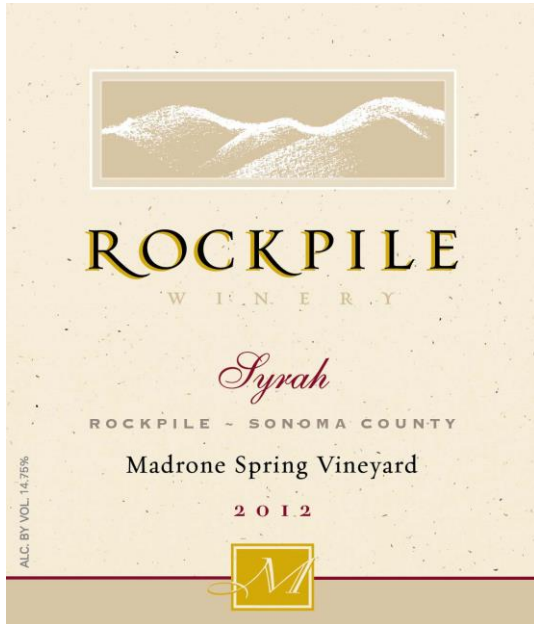


2012 Rockpile Syrah

Madrone Spring Vineyard



Production:	Approximately 321 cases
Appellation:	Rockpile
Composition:	98% Syrah 2% Viognier
Vineyards:	Madrone Spring Vineyard
Alcohol:	14.75 % by volume
Aging:	18 months in oak barrels 100% French

Winemaker Notes

Our family's Rockpile Ridge Vineyards are located at nearly 1,200-ft. elevation in the Rockpile appellation. The Syrah is planted in the Madrone Spring block which is named after a year-round spring that flows out of the roots of an old Madrone tree. This block receives minimal sun due to its eastern exposure and it shows in the complexity of flavor. We envisioned this site yielding a Northern Rhone style of Syrah and we have not been disappointed.

There is little doubt that the 2012 vintage is one of the greats of the last quarter century. In fact, I think it may represent the best Syrah we have ever made from Rockpile. The rare blend of power and finesse, fruit and complexity, acid and texture -- this vintage has it all! With emphasis on finesse and subtlety versus heavy extraction and over-ripeness, approximately one third of the fruit is whole-cluster fermented and a small amount of Viognier is co-fermented with the Syrah.

The nose is a mixture of blue fruit, subtle spice and raw meat. Textured and elegant, this wine is focused on the palate. Complex flavors of Dr. Pepper, minerals and lavender meld gracefully with the more traditional rustic Syrah flavors. The tannins are chewy and round, making the wine immensely enjoyable now, yet promising years of drinkability ahead. Please enjoy this amazing Rockpile Syrah for the next 8-10 years!