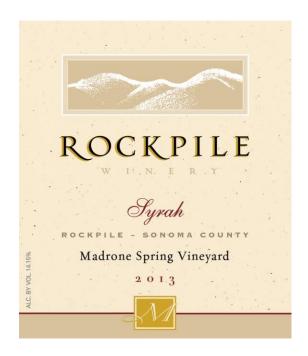
2013 Rockpile Syrah

Madrone Spring Vineyard



Production: Approximately 198 cases

Appellation: Rockpile

Composition: 98% Syrah

2% Viognier

Vineyards: Madrone Spring Vineyard

Alcohol: 14.15 % 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.

The 2013 growing season was near perfect, with slightly more heat than the preceding vintage. The incredible growing conditions, coupled with lower crop size, yielded wines with succinct fruit and incredible focus. Approximately one third of this fruit was whole-cluster fermented, and the remaining two tons was co-fermented with small amount of Viognier, continuing our tradition of using traditional Northern Rhone winemaking techniques,

The nose is a mixture of eastern baking spices, toasted oak, baked fruit and raw meat. Elegant, with great weight, the fruit of this wine really pops on the palate. Asian plum, blueberry, and persimmon flavors form a cola-esque character. More complex flavors of leather and herb meld gracefully with the fruit notes, echoing traditional rustic Syrah. Immensely enjoyable now, this amazing Rockpile Syrah will age gracefully for the next 7-10 years!