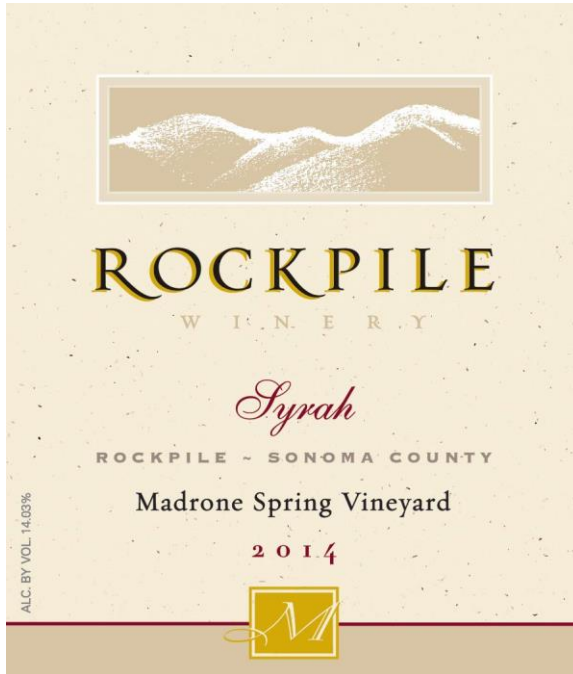


2014 Rockpile Syrah

Madrone Spring Vineyard



Production:	236 cases
Appellation:	Rockpile
Composition:	98% Syrah 2% Viognier
Vineyards:	Madrone Spring Vineyard
Alcohol:	14.03% 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 through 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 2014 growing season was near perfect, absent of any extreme weather episodes. 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 a small amount of Viognier, continuing our tradition of using traditional Northern Rhone winemaking techniques.

The nose is a mixture of sweet baking spices, dried lavender, baked fruit and wet leather. Refined tannins marry well with the complex flavors of fresh black plum, candied blueberry and roasted coffee on the palate. This traditional and rustic Rockpile Syrah will age gracefully for the next 7-10 years.