



WINEMAKER'S NOTES

2017 JOULLIAN ARGYLE VINEYARD SYRAH • SAN ANTONIO VALLEY

The Argyle Syrah comes from the warm San Antonio Valley a little south of our Estate. The dryer and warmer climate there provide the perfect conditions to get a spicy berry packed with ripe fruit flavors, and this Syrah is no exception.

We sought color, concentration, structure and length on the palate without one-dimensional raisin/jam flavors and we achieved our goal. We crushed into a small tank, inoculated with a Rhone Valley yeast isolate, and alternated punch-downs and pump-overs for extraction and balance. After 4 days cold soak, we pressed directly to barrel where the wine completed malolactic fermentation. We racked barrel-to-barrel every 3 months to elevate the ripe blueberry, licorice and red cassis flavors, while minimizing Syrah's tendency towards gaminess. The final blend was aged in 10% new Center of France thin-stave barrels and bottled unfinned/unfiltered - so consider decanting off a touch of sediment after several years.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Syrah</i>
<i>Appellation/AVA:</i>	<i>100% Argyle Vineyard, San Antonio Valley</i>
<i>Harvest Date:</i>	<i>September 6, 2017</i>
<i>Sugar at Harvest:</i>	<i>26.2° Brix</i>
<i>Fermentation:</i>	<i>Primary fermentation at 82° F using punch-downs completed in 12 days. Malolactic fermentation finished in barrel after 89 days.</i>
<i>Barrel Aging:</i>	<i>Twenty months in 25% new Center of France oak. Bottled unfinned/unfiltered.</i>
<i>Alcohol:</i>	<i>14.4%</i>
<i>Total Acidity/pH:</i>	<i>5.7g/L: 3.69pH</i>
<i>Residual Sugar:</i>	<i>Dry (0.04%)</i>
<i>Total Production:</i>	<i>116 cases (750ml)</i>
<i>Release Date:</i>	<i>August 15, 2019</i>

TASTING NOTES:

This is a classically styled, warm climate Syrah with color that won't fade anytime soon. This Syrah is expressive and perfumed to start, with undertones of leather saddle and charcuterie. Ripe cherry, raspberry and cedar abound on the juicy palate. Bright acidity, hearty tannin and full-body ensure this wine could stand up to any steak. It is distinctly Syrah but with an even-handed balance that is neither overly jammy or gamey.

FOOD COMPANIONS:

Have it with grilled lamb chops, rib eye steaks, chicken or pork chops...even mildly spiced carne asada or carnitas. In 4-5 years, pair with leg of lamb, roast beef, pork loin or salmon with fresh dill.