

2016

Estate Syrah

Crimson Hill Vineyard

Harvest Date: Sept.14 thru Sept. 16, 2016
Harvest Brix: Average: 25.5
Harvest Acid: 4.5 g/l, pH 3.80

Bottling Date: Aug 18, 2018
Alcohol: 14.9%
Acid: 7.0, pH 3.76

Our Syrah is blended with 4% Grenache, both from our Crimson Hill Vineyard in the Red Hills District of Lake County. The vineyard is at 2000 feet elevation and overlooks the southern end of Clear Lake. The 27 acre vineyard is planted on a well-drained hillside consisting of crimson red, volcanic soil that provides the perfect site for growing great red wines. The climate is ideal for mid-to late-season reds because the vineyard receives daily full sun with warm temperatures in the spring and summer which are tempered by daily afternoon mistrals. The 4.3 acre Syrah block was propagated from two Alban selections and two Entauv clones for balance, structure and increased complexity.

2016 was a warm vintage resulting in an optimum ripe harvest. The grapes were gently de-stemmed and concentrated by removing 10% of the free run and then fermented in numerous small open top vats using multiple yeasts. The vats were either punched down twice daily or were fitted with screens to hold the skins under the fermenting wine until fermentation subsided. The finished wines were all kept separate and aged in selected barrels until the final blend was decided just prior to bottling. We bottled 697 cases.

Description: This syrah is very concentrated with dark chocolate, blackberry, capers, and soy aromas. The silky rich fruit flavors consist of layers of sweet plum and blackberry, with toasted oak and mocha. This full structured wine calls for heavier or rich faire such as grilled meats.

Please visit our estate winery, open Friday through Sunday and by appointment, or anytime on the web at www.ggwines.com

