

# Stoller

FAMILY ESTATE



## 2015 SINGLE ACRE SYRAH

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### WINE OVERVIEW

Our lower elevation section 45.3 is warmer than most others on our site and perfectly suited for ripening this warmer climate variety. It is some of the last fruit that we pick, allowing it to fully ripen and achieve varietal typicity.

Fermented in stainless steel fermentors and pumped over twice a day to create a balanced yet persistent expression of tannin. We drain and press this wine at 3 Brix, separating the wine from the skins and allowing the primary ferment to finish without skin contact as a means of not over extracting the wine. It then sees 18 months *élevage* in barrel.

This rich wine showcases dark fruit and spice with intense flavors and high acidity. 126 cases produced.

### HARVEST OVERVIEW

Warm and temperate spring weather prompted an early bud break as well as perfect weather for ideal fruit set, thereby producing larger, luscious clusters with lots of berries. The consistently dry weather and summer sun beautifully ripened the fruit until the end of August when a cold front came in and slowed down the assumed trajectory of our harvest. The cooler temperatures slowed down the sugar accumulation of the fruit and allowed for a longer hang time on the vine. Consequently, we were able to bring in the fruit as the flavors presented themselves. As a result, the wines are concentrated with complex layers and bright acidity.

Bottled	June 2017
TA	6.5 g/L
pH	3.56
Alcohol	14.1%
Cooperage	20% new   80% neutral

