

Stoller

FAMILY ESTATE



2018 SINGLE ACRE SYRAH

SRP: \$45 | 293 CASES PRODUCED

WINE OVERVIEW

Our lower elevation section 45.3 is warmer than most others on our site and ideally suited for ripening this warmer climate variety. Planted in 2008, our Syrah is always some of the last fruit that we pick, allowing it to ripen and achieve varietal typicity fully.

This wine is co-fermented with our Viognier in stainless steel. We strive for balanced yet persistent expression of tannin in this wine without over-extracting it. This wine then spends 18 months *élevage* in French oak barrels.

This is a rich and complex wine that showcases white pepper with hints of blueberry compote, and Herbs de Provence. Intense with bright acidity and persistent tannins, this wine will continue to open up and age beautifully.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom, which put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our pleasantly dry and moderately warm harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Bottled	July 2020
TA	6.14 g/L
pH	3.52
Alcohol	14.1%
Cooperage	20% new, 80% neutral

