

PRIDE MOUNTAIN VINEYARDS

2018 SYRAH

With its blackberry, mulberry, Niçoise olive, cured meat, truffle and white pepper notes, popping the cork on this wine is like enjoying a charcuterie plate. The mouthfeel is pure pleasure with fully-integrated supple tannins coating the palate with velvety richness but no chalky grip. Building flavor and texture in our Syrah is all about layering.

We farm a combination of clones including 1, 174, 470, Noir and Estrella, each with its own unique character. As is traditionally done in the Northern Rhone, we co-ferment a portion of our syrah with viognier grapes, which adds aromatics and also intensifies the wine's deep purple hue. We also do some whole cluster fermentations to develop spicy notes and enhanced mouthfeel. Starting with 2018, we are now incorporating a small touch of grenache. These wine lots were aged individually for 11 months in neutral French oak barrels, racked and blended in August 2019, and then aged for another five months prior to bottling.



PROFILE

Vintage:	2018
Appellation:	Sonoma County
Harvest:	October 2018
Fermentation:	Stainless Steel
Cooperage:	100% Neutral Oak
Blend:	95% Syrah 3% Viognier 2% Grenache
Alcohol:	14.3%
Bottling:	February 2020
Production:	1818 cases
Release Date:	April 2020
Retail Price:	\$62.00