



# PRIDE

## MOUNTAIN VINEYARDS

### 2024 SYRAH

SONOMA COUNTY

blend

95% SYRAH

3% VIOGNIER

2% GRENACHE

aging

CO-FERMENTED

6% WHOLE CLUSTER

100% NEUTRAL BARREL

16 MONTHS

abv

14.4%

srp

\$72

Pride Mountain Vineyards sits high atop Napa Valley's Spring Mountain, at the site of the historic Summit Ranch, where wine grapes have been grown since 1885. Our beautiful estate includes wine caves dug deep into the mountains and the ruins of the old stone Summit Winery dating to 1890. As you walk the vineyards, there are 360-degree views with Mount St. Helena and the Vaca Mountains to the north and east and the Sonoma Coastal Ranges to the west and south. It's simply breathtaking.

Some 2000 feet above the floor of the Napa Valley, our vines receive more light, resulting in tannin and phenolic anti-oxidant levels that are higher than red grapes in the surrounding valleys. This is the main contributor to the broad-shouldered "mountain character" of our red wines. Although we receive more sunshine, the climate is more even than that of the valley floor, allowing for great hang time in the fall. To encourage more elegance, freshness, and finesse, we have planted our Syrah on a northwest facing slope, aptly named the "Sunset Vineyard." It looks at the coastal mountain ranges some 30 miles to the west and benefits from afternoon breezes off the ocean to cool the microclimate.

Winemaking for our Rhone varieties is inspired by old world traditions and our love of the greats from Hermitage and Cote Rotie. Our Syrah is partially whole cluster fermented and there is always a little bit of Viognier left on the vine to be co-fermented. Elevage is entirely in neutral oak so as not to overwhelm the natural complexity of the Syrah grape. It is always our first red to be bottled from the vintage.

Pride Mountain Vineyards was founded in 1990 by Jim and Carolyn Pride. Today, the winery is owned by the second generation of the Pride family.

## THE WINE

Syrah's ability to develop deep, complex flavors is very much dependent on hang time. The 2024 vintage delivered. At 2100 feet, the warmth of the 2024 vintage was moderated by the mountain so there is an elegance to the wine versus what was seen on the valley floor. Aromatic raspberry and blueberry are layered with rosemary, black pepper, and lavender. On the palate, blackberries mingle with savoriness tinged by charcuterie, thyme, cumin, and star anise. The wine is full of energy, the juiciness balance by zesty acidity and with wonderfully resolved, ripe tannins leading to a long finish.



#### INSTAGRAM

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#### WEBSITE

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