

2012 Syrah

TASTING NOTES

In 2006 we *planted* a half acre of SYRAH. Partly, *we liked that* it is THOUGHT BY SOME that the *ANCIENT ROMANS* planted this grape in VIENNE, now known as *Cote Rotie*. Partly we *DID SO BECAUSE*, when Syrah is good, IT IS VERY VERY GOOD, and we'd tasted some *spectacular Syrahs* from our PRITCHARD HILL neighborhood. And *partly we did so* to try SOMETHING NEW. In 2008, we planted another *QUARTER ACRE* over to Syrah because we LOVED WHAT WE TASTED.

Truly *HAND-CRAFTED* in TINY BATCHES, the 2012 Syrah was 100% *barrel fermented* in Burgundy and Bordeaux casks in SEVERAL DIFFERENT LOTS, using *different percentages* of *WHOLE CLUSTERS* ranging from 0 to 100%.

The lots with more stems *add savory elements & structure* DISTINCTIVE TO SYRAH while the destemmed lots *contribute PURE FRUIT LUSHNESS* and notes of CRUSHED BLUEBERRY.

The resulting 2012 OVID SYRAH wine is *bright & articulated* with cascading *LAYERS OF FLAVOR*, familiar as Syrah but DISTINCTLY EXPRESSING this *red rocky mountain site*. Notes of COFFEE, tar, and *vanilla bean CONVERSE* with *pomegranate* and FRESH BOYSENBERRY to create a hugely delicious wine with *GREAT FOCUS* and *fluency*.



AUSTIN PETERSON, *Winemaker*

AUGUST 29, 2014