

2013

TASTING NOTES

SYRAH

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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.

Our Syrah is truly *hand-crafted* in TINY BATCHES, and our non-interventionist methodology has been *steadily evolving* since we made the first OVID SYRAH in 2009. The 2013 Syrah was *BARREL FERMMENTED* in BURGUNDY AND BORDEAUX CASKS using 100% *destemmed fruit*. *RACKED JUST ONCE* after malolactic fermentation, the wine was *carefully tended but ultimately untouched* as it aged in Burgundy barrels until bottling.

The resulting Ovid Syrah wine *from the incomparable 2013 vintage* is both *OPULENT* and DEEPLY NUANCED, displaying the intriguing fusion of *sage*, camphor, FLORAL and *BLACKBERRY* that defines SYRAH while also clearly expressing this *RED ROCKY MOUNTAIN SITE*. While Syrah is only *a small part of what we do*, it is a JOY each year to make SUCH A PURE and *varietally expressive* wine.



AUSTIN PETERSON, *Winemaker*

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