

2014 *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.

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. We fully DESTEMMED the 2014 fruit to *highlight* the *BEAUTIFUL & VIVACIOUS* fruit from the *vintage*. In contrast to PRIOR VINTAGES, this year *we fermented* the Syrah in a *tiny OPEN TOP* stainless steel tank. FOLLOWING FERMENTATION it was *aged* in two standard *FRENCH OAK* barrels and one 400L *barrel* without racking until BLENDING AND BOTTLING it in March 2016.

The resulting 2014 *Ovid Syrah* is both RICH and *LUSH*, with deep blue and black fruits, *luxuriant texture*, and a LONG PERSISTENT finish. Aromas of *SAGE*, camphor, *blackberry*, and LICORICE — signatures of Syrah — are *clearly present*, REFLECTIVE of the *RED ROCKY SITE* from which it was born.



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