

2016

TASTING NOTES

SYRAH

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In 2006, we *planted* three quarters of an 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.

Rich and vibrant, bursting with BLUE FRUITS and *reflective* of the ground it comes from, *Syrab's* appeal quickly grew on us.

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 included a portion of WHOLE-CLUSTERS in our tiny *open-top* tank to add some structure and *INTRIGUE*. Following *spontaneous fermentation*, it was aged in BURGUNDIAN FRENCH oak barrels with minimal *RACKING* until bottling in June 2018.

The 2016 *Ovid Syrah* EXUDES aromas of *fresh blueberry* and blackberry, ROASTED MEATS & IRON, juxtaposed with *rose petal* and *MADAGASCAN* vanilla bean. BURNISHED TANNINS frame the round and *expansive palate* and should *GRACE* this wine with a long, COMPELLING LIFE.



AUSTIN PETERSON, *Winemaker*