

APPELLATION:

Mendocino County

SOIL:

Yorkville Complex (Loam & Schist mixture)

OAK:

100% neutral French oak, aged 16 months

ALCOHOL:

13.5%

HARVEST DATE:

September 17- October 9

VINEYARD SOURCES:

High Rock, Baker Ranch, Hawk's Butte, Yorkville Estate Vineyard

TASTING NOTES:

On the nose, hints of lavender, graham cracker, pie crust and wild blackberry. As the wine opens up, flavors of blueberry, anise and black cherry come forth. On the palate the wine is bright, but not too tight. An explosive entry and a plush finish make this wine perfect for early term drinking. While very much in line with the complex Syrahs in our range, this wine is the gateway to our Rhône wines. Softer, friendlier yet elegant and vivacious.

WINEMAKING:

The 2016 Syrah fermented in three and five ton open top tanks, and went through a 3 day cold soak. During cold soak and fermentation, the juice underwent daily pump-overs. The wine experienced natural primary and malolactic fermentation resulting in a balanced, yet complex wine.

VINTAGE NOTES:

The 2016 growing season had an early start partly due to winter and spring rains, which were a welcome reprieve to the drought conditions of 2012-2015. Furthermore, the warm and dry summer also contributed to the earlier than normal start to harvest. That being said, we had a nice, even-keeled growing season with little adversity to deal with. Slight above average yield in the vineyard gave us a normal ripening curve, and we were able to harvest at a leisurely pace.

Copain Wines™

TASTING ROOM:

BY APPOINTMENT ONLY: M-SUN

FARM TABLE TASTINGS 10, 11 & 2 MEMBER TASTINGS 10:30-4

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