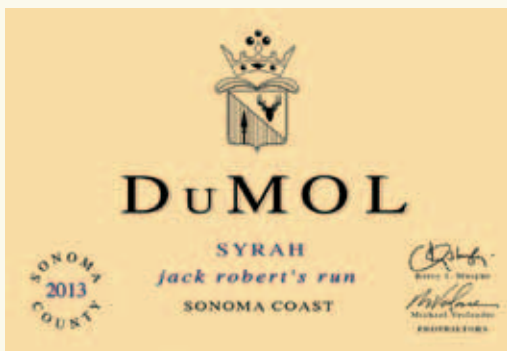


DuMol 2013 Syrah *jack robert's run* Sonoma Coast

Vintage Notes

This is without question our most improved individual bottling and a wonderful follow up to the delicious 2012 that won many converts to coastal Syrah. By harvesting the vineyard at slightly lower grape maturity and adding a substantial portion of whole clusters to the fermentation, we are really seeing the special character and great potential of this mature vineyard shine like never before. The wine is incredibly complex aromatically with lovely interplay between its fruit purity and the wilder, more savory side of Syrah. The palate gives a swirling, constantly-changing layered impression with ripe wild berry fruit typical of sandy soil vineyards and the savory, complex herbal notes that these old clones and whole cluster fermentation provide. A dash of Viognier in the fermenter kicks up the aromatic detail adding fruit succulence and an airy floral edge. I really like the way the wine expands impressively towards its finish, building subtly to a crescendo of blue, black and purple fruits with plum skin and dark olive tapenade complexity. One of the wines of the vintage.



Tasting Notes

Beautiful aromatic fruit purity: boysenberry, blackberry and huckleberry then complex secondary characters, graphite, violets, licorice and game. A myriad of fragrant layered aromas, fresh and breezy but always a darker brooding edge. Kaleidoscopic palate - briary fruit, spicy tapenade notes, inner mouth lilac perfume, wild sage and woody complexity. Texture builds alongside prominent structure. Ripe fruit absorbs the wine's firmness. Finishes layered, long and savory. Decant in its youth and drink between 2016 and 2023.

Vineyard

Appellation: Sonoma Coast – Dutton-Gregori Vineyard.

Clones: Estrella & Phelps and 6% Viognier clone #1

Vine Age: 13 years

Harvest date: September 29th

Winemaking

Hand harvested grapes, sorted in the vineyard and winery. Aged 16 months in French oak hogsheads, 40% new.

Production

264 cases of 750ml & 6 bottles of 3L.