

NAPA VALLEY

Raymond

2016 Small Lot Collection Napa Valley Syrah



TECHNICAL NOTES

Appellation: Napa Valley

Varietal: 97% Syrah, 3% Malbec

Alcohol: 15% by vol.

pH: 3.72

TA: 6.6 g/L

Fermentation: 21 months in French oak, 37% new

Case Production: 141 cases

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring led to a steady mild July and August, followed by warm days at the end of the season for the perfect ripeness. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

Our Small Lot Collection Syrah grapes come from a single vineyard in Conn Valley – a small valley just to east off the main Napa corridor. This hillside vineyard is angled so that it only gets morning sun which allows the grapes to ripen at a moderate pace avoiding any excess sugar build up and allowing true phenolic ripeness. This vineyard has soils that are made up of mostly clay and rock, which is excellent for Syrah because it likes to grow large leaves and berries. This Syrah is blended with a small amount of Malbec to provide added richness and mid-palate density resulting in a perfectly structure wine. The grapes spent a total of 17 days on the skins and went through native fermentation, finally ageing for 21 months in 100% French oak barrels.

WINE PROFILE

The 2016 Small Lot Napa Valley Syrah opens with bold aromas of plum and blackberry jam. The palate offers flavors of dark fruit and hazelnut with a hint of spice and vanilla. The rich, well-rounded mouthfeel leads to a lingering finish.