

2014 SYRAH



VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

VINEYARD SITE

83% Sawmill Creek Vineyards - east side Seneca Lake
17% Damiani Vineyard - east side of Seneca Lake

WINEMAKING

Hand Harvested	pH: 3.981
Harvest Date: 10/20/14	Alcohol: 13.1%
Hand Sorted	Bottling Date: 8/14/15
Harvest Brix: 22.7°	Cases Produced: 145
Total Acidity: 6.9 g/L	

OAK PROGRAM

Aged for 8 months in neutral oak barrels

TASTING NOTES & FOOD PAIRING

As this wine opens up, black pepper integrates with toasty oak and foraged blackberries on the nose. The roundish mouth-feel has a brambly core of spiced plums, smoke and vanilla with grapefruit rind on the finish. The perfect foil for spiced meats, this is a natural for Toulouse-style Cassoulet, Moroccan spiced stews, and roast rabbit