2017 Syrah

Vintage Notes
Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring… then early summer… then mid-summer… enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

Vineyard Site 100% east side Seneca Lake

Winemaking
Hand Harvested  Hand Sorted
Harvest Date: 10/27/2017
Harvest Brix: 22.0°
Total Acidity: 6.0 g/L

Oak Program
Aged for 9 months in neutral French oak barrels

Tasting Notes & Food Pairing
This purple, plum driven wine opens with notes of bramble, cedar and black raspberry, follows through with black cherry jubilee, and finishes with rhubarb, vanilla and dusty tannins. Pair with saddle of rabbit, roasted meats with fruit sauces, or chocolate marble cheesecake.

Drink Window: Drink now – 2024+
Serving Temperature: 60 - 65°F