

I set to make a cool region Syrah way back in 1998, driven by a love for Northern Rhône wines. As a wine "newbie", traveling to surf destinations on the Atlantic shores of Europe, I found that these were the wines that could deliver quality on a very consistent level while I was on a surf-bum budget. Later, as a pro with more than 32 harvests under my belt, I still like a good Syrah - regardless of price... I now understand even better why this variety fit my palate then and continues to do so now. It all has to do with balance and layering; Syrah is less tannic than Cabernet and a bit more layered than Pinot Noir. These traits make Syrah a natural companion to a wide range of foods - and thus wins the vote in my heart (and palate).

This Syrah is a blend of Dakine, Goosechase and Preston vineyard blocks. At release, the 2014 shows a lot of black, dark-fruit nuances, all directly arising from a very even growing season. A bit of floral character and some bacon-fat add complexity and marry well with the wild-fennel note I always get from Russian River Valley Syrah.

Cheers,

Ocled Shalled.





## RUSSIAN RIVER VALLEY

**Composition:** 100% Syrah.

**Appellation:** Russian River Valley

Fermentation: 3 Day cold-soak,

Open top fermentation

**Ageing:** 18 months in French Oak

barrels, 30% New

Analysis: Alcohol 14.5 % TA 6.3 g/L pH 3.71

**Production:** 379 Cases

**MSRP:** \$ 36.00