

2021

# FRIO CANYON VINEYARD

## RESERVE SYRAH



### APPELLATION

Texas Hill Country, USA

### FERMENTATION

The clusters were destemmed and berry-sorted then sent to tank for warm fermentation where the wine spent 23 days on the skins

### AGING

100% French Oak (90% new) for a total of 21 months in barrel prior to bottling

### VARIETAL COMPOSITION

100% Syrah

### TECHNICAL DATA

pH 3.9

TA 0.54 g/100mL

RS-Dry >0.2g/L

Alc. 14.6%

### WINEMAKER

Brian Graham

### SUGGESTED RETAIL

\$65



## VINEYARDS & WINEMAKING

Syrah has been the cornerstone of our vineyard since the very beginning. The second vintage of our Reserve Syrah showcases our special expression of the varietal with intense berry fruit flavor. Only 4 barrels of the small lot production Reserve Syrah were made.

The year started with disruption brought by winter storm Uri but progressed into a more mild year. Cooler temperatures remained throughout the growing season enabling the grapes to maintain good acidity- translating into flavor and true expression of varietal character. After harvest the grapes were sent to the winery to be hand-sorted and whole-berry destemmed. The berries rested for 6 days prior to fermentation. The medium-warm fermentation brought out intense berry fruit flavor. The wine was aged sur lie for 4 months followed by an additional 17 months of barrel aging in 90% new French oak and 10% well-seasoned neutral oak.

## WINEMAKERS NOTES

The nose is dominated by blueberry, black cherry and currant with notes of fresh cedar and cardamom. The palate entry has expressive notes of black fruit jam, bacon fat and espresso. Lingering notes of peppercorn and a hint of graphite round out this multi-layered wine. Venison backstrap, brisket and vegetable curry complement this wine.