



2017 Rogue Valley Syrah



This vintage is part of my ongoing effort to unlock the profile of Syrah found in the tiny appellation of Cornas in the Northern Rhone of France. My first memory of Cornas was a bottle of Columbo that was dark, brooding, with the smell of black fruit, manure and cedar. And every bottle I have from Cornas always has these amazing and complex notes. Wines from this region are my blueprint for what Syrah should be: meaty, gamy, brambly with cedar, barn, and pepper – and a long smooth finish.

Our 2017 Syrah still comes from Sam's Valley Vineyard in the Rogue Valley. Grapes were destemmed and cold soaked for 2-3 days before native ferment. We hand punched the must in one-ton, open top fermenters and pressed directly into barrel.

We prefer wines with age, wines that have a chance to calm down, to evolve to the point where they begin to hint at what they want to be when they grown up.

We gave our 2017 Syrah 24 months in second and third use French oak and 36 months in bottle before release. We aim to stay out of the way of the wine and thus, we use minimal sulfur and bottle without filtering or fining.

This vintage has beautiful dark fruit notes, think blueberry and blackberry, up front and subtle undercurrents of cedar, smoke, white pepper and a gentle earthy funk. The mouth feel is rich and velvety; the tannins are mild, allowing for better food pairings, and the finish lasts a lifetime. We love to pair this wine with steak, cassoulet and chocolate desserts.

Varietal: 100% Syrah

Alcohol: 13.5%

pH: 3.7

Cooperage: 24 months French oak

Production: 125 cases

Price: \$35

The Vineyard

Sam's Valley Vineyard is located just northeast of Gold Hill, Oregon. It was used to graze cattle and grow a variety of grasses; part of the 230 plus acres is still used for grass, hay and alfalfa. The truly wonderful thing about this small valley is that very little had to be done to the soil to prepare it to grow the big red varieties that interested them.

The site is oriented to a southwestern exposure at 1400 ft. elevation. The vineyard is known for its unique terroir of Medford loam with a strain of volcanic ash. The soil composite, in addition to a high heat index and lack of rain, allows them to create complex fruit with intense flavors and exceptional balance.

CLAY
PIGEON
WINERY