



2016 GIGI

San Soufre

Fenaughty Vineyard

El Dorado Syrah

Our winemaking philosophy and cellar practices have not changed since we made our first wine in 2003. Our vineyards are farmed sustainably/organic/biodynamic and in our cellar our list of ingredients has never ventured beyond minimal effective Sulphur. We have occasionally skipped the Sulphur and have always done so on our Pet Nat wines. But here we have Syrah. We picked her at optimum balance and crushed to concrete. Minimal punch down by hand. We pressed off to a mix of neutral and 1-3 year old French Oak barrels. Tasting this spring we thought, "if ever there was a Glou Glou Syrah this is it! Simply stunning. No need for extended barrel or bottle aging. She was a natural beauty." So we call her Glou-Glou or "GG" for short for her delicious gulp ability (expressed GiGi in honor of Jared's mother). We added zero Sulphur (sans soufre). She is just fermented grape juice from vines grown in healthy soil at 2600 feet in the Sierra Foothills.

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Syrah

Clone: Heritage

Age: Grafted in 1980 on 1963 planting

Elevation: 2800 feet

Soil: Decomposed granite w/ red clay loam

Yield: 2.8 tons/acre

Harvested: September 1, 2016

Pressed: September 15, 2016

Fermentations: Wild yeasts & bacteria

Blend: Mostly Syrah

Maceration: 15 days in concrete

Barrel aging: 9 months in 1-9yr old FO barrels

Bottled: Unfiltered on July 27, 2017

Production: 48 cases

Release date: Fall 2017



Tasting Note:

Absolutely luscious. A true natural beauty. Juicy notes of blackberry and black cherry followed with a sweet vanilla finish and a hint of white pepper. The aromatic profile is equally intoxicating with a soft violet edge, an herbaceous lavender and sage tone to compliment dark red fruit notes.