



2020 Fenaughty Syrah

Fenaughty Vineyard

El Dorado Syrah

We made our first wine from these 41-year-old Syrah vines, planted at 2800' in 2005. In 2016, we evolved our winemaking for this wine, making a sulphur free wine and calling it our sans soufre *Gigi*. In 2020, we decided to bottle both versions of this Syrah for our members for a fascinating tasting of the sensory nuances from sulphur addition. Explore the difference yourself and host your own personal wine class with these Syrahs, side-by-side!

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

Harvested: September 7, 2020

Pressed: September 22, 2020

Fermentations: Wild yeasts & bacteria, 25% whole cluster

Blend: Mostly Syrah, some Viognier

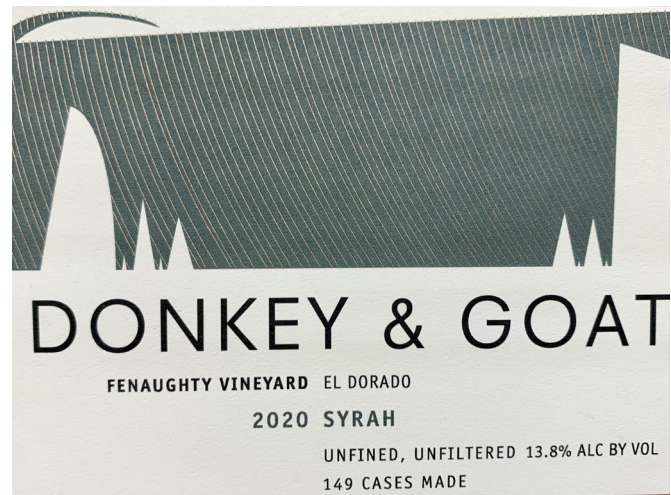
Maceration: 15 days in Taransaud Cuves

Barrel aging: 4.5 months

Bottled: April 30, 2021

Production: 121 cases

Release date: Summer 2021



Tasting Note:

We hope you get a chance to taste this wine side-by-side with it's unsulphured sister, Gigi. We find that the sulphur addition to this wine has made it a bit more robust and what we might say is a "serious" wine, more brooding, something you want to linger on for an hour as you curl up in your reading chair and get lost in our favorite novel. The aromatics are sweet and spicy like Dr. Pepper and candied red fruit with a bit of black pepper and a perfumed nose of roses. It tastes of leather, plum and pepper and reminds you to slow down and appreciate the finer details of life. This will pair well with hearty summer dishes. We're thinking lamb kebobs with mint pesto or a big juicy homemade burger, hot off the grill.