

# 2014 KIMSEY SYRAH



## Tasting Notes

Sourced from a premier parcel in the heart of Ballard Canyon, the Kimsey vineyard is an ideal site for Syrah. It has a brooding, and inky purple tone that accurately foreshadows the lush palate. Concentrated fruit will lure one in with tones that run the spectrum from dark red, black, and especially blue. Aromas shift to include fields of violets and lavender, and even a whiff of supple leather – adding an earth-like complexity. The aromatic power is matched when tasted, blasts of flavor with a present but not overly dominate structure. Enjoy for up to 15 years.

**Composition:** 100% Syrah (Clone 877)

**Appellation:** Ballard Canyon

**Vineyard:** Kimsey Vineyard

**Viticulture:** Certified Organic, Tight Vine Spacing, Hand Harvested

**Winemaking:** 20% Whole Cluster, 25% Barrel Fermented in New French Oak Puncheons, 75% Cold Fermented in Stainless Steel, Wild Yeast Fermentation

**Elevage:** 18 Months in 25% New French Oak, 75% Neutral French Oak

**Alcohol:** 16.3%

