

2011 Syrah, Estate



100% Syrah, organically grown and organically made

The Vineyard: Our Syrah is from our Estate Vineyard, which surrounds the Historic Kenwood Wetlands. This wine is a testament to how well Syrah grows in Sonoma Valley and how, using biodynamic farming practices, we can grow great grapes next to a very sensitive ecosystem. The high water table of the wetlands keeps the ground cool and damp long into the growing season. This produces a more generous blackberry flavor and less earthiness, normally associated with Syrah.

The Vintage: The 2011 growing season was cooler than normal and the winter rains came early. We lost about 2/3rd of our crop to the rain and cold. We picked very selectively, just the best bunches, which made this delicious wine. The 2011 Syrah is a bit softer and lighter than in warmer vintages which make the wine more elegant and better balanced at lower alcohol.

The Winemaking: As is true with all the grapes from the 29 vineyards in Sonoma County that grow grapes for Deerfield, we handpicked and triple sorted the fruit, down to individual berries., doubly important in a difficult vintage. Our vineyards is divided into six blocks, four of them in this wine. Each block was fermented separately and each tasted a bit different, adding complexity to the wine. Whole berry fermentation helped retain the varietal fruit character. We started the fermentation with a strain of yeast from the Rhone Valley in France. The last of the fermentation took place in the barrels in our cave.

Each of our wines has a unique barrel program. For this Syrah, we used a combination of 75% American oak, mostly from Pennsylvania, and 25% French oak; 25% of the barrels used were new wood. We barrel age our red wines longer than any other California winery, from three to four years. Wine ages better in a barrel than it does in the bottle, achieving more roundness and greater depth. The 2011 Syrah was barrel aged for 39 months.

Clean wine: Like all of our wines, this Syrah has low levels of histamines, which can cause red wine headaches, and low sulfites, which can cause allergic reactions. Learn more at www.cleanwine.info

Taste: The color is a brilliant red and the nose full of spring days. The taste is like blossoms, and then it lifts up from the lower palate, revelling raspberry dominated fruit with a few nuts and a hint of lime zest. The long finish echoes back a bit of cedar and dried leaves, compelling and thought provoking.

Chemistry: Alcohol 13.7%, pH 3.5, Residual Sugar: 0.037%, SO2 at bottling 20ppm, at release: less than 10ppm. Unfined. Cross flow clarified at bottling. Velcorin free. Bottled 840 cases Feb. 16, 2015. Released April 2015.

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Taste the Passion

