



Russian River Vineyards Product Information

2018 Syrah Owl's Watch Vineyard



Harvest Date:	10/30/18
Cold soak:	7-10 Days
Aging Process:	20 months
Oak Program:	French Oak
New Oak %:	35%
Secondary Fermentation:	Yes
Bottling Date:	7/28/20
Case production:	158

Description:

This beautiful Syrah shows off smokey aromas of leather and earth, followed by hints of chocolate, ripe plum, and sweet vanilla. Sip this wine and you will experience strong flavors of white pepper and crushed herbs which finish with cleanliness and elegance. The 2018 Owl's Watch Syrah is remarkably soft with very balanced tannins. It is a must-try wine and a perfect accompaniment to bold-flavored foods such as grilled meat, vegetables, wild game & beef stew.

Appellation:

Sebastopol Hills Neighborhood of the Russian River Valley

Unique Qualities of vineyard/location:

This 0.8 acre vineyard is located in the backyard of the grower and experiences a cool coastal influence. These vines are dry farmed, which means that they are never watered. This encourages deeper root penetration and competition for resources, which results in richer, more concentrated fruit.

Farming Technique & Maintenance:

Cordon

Fermentation Details:

Long slow fermentation about 8-10 days. Once primary fermentation is complete secondary fermentation or malolactic fermentation is completed in the barrel taking 3-5 months.

Cooperage:

Tonnellerie Sirugue, Nuits Saint Georges - Bourgogne - France, Bel Air, Mercury