2005 Grand Reve Reserve Syrah

The 2005 Reserve Syrah contains 3% Viognier aged in 100% new French oak for 38 months. It gives up aromas of toasty oak, pencil lead, lilacs, pepper, garrigue notes and blue fruits. On the palate it is quite tannic and the oak has yet to integrate. It will need to drop some tannin for the wine to come into balance.  

Grand Reve Vintners is a collaboration between Paul McBride and Ryan Johnson to grow grapes and produce wine focused on the Red Mountain AVA. They are planting the first hillside vineyard in Red Mountain on the slopes above Col Solare at 955 to 1230 feet of elevation. I visited the site in June, 2010, and it is a remarkable piece of work. The winemaking is in the hands of five top local winemakers, Ben Smith (Collaboration I) making a Cabernet blend, Ross Michel (Collaboration II) a Rhone blend, Mark McNeilly (Collaboration III) a Syrah, Carolyn Lakewold (Collaboration IV) a Merlot, and Chris...

- Jay S Miller (August, 2010)

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2007 Grand Reve Collaboration Series III

The 2007 Collaboration Series III is 100% Syrah aged in 34% new French oak and made by Mark McNeilly. Deep purple-colored, it exhibits a brooding bouquet of black and blue fruits, smoked meat, game, lavender, and cigar box. Full-bodied, fleshy, layered, and pleasure-bent, this lengthy, balanced offering will benefit from 6-8 years of further cellaring and deliver prime drinking from 2016 to 2027. Grand Reve Vintners is a collaboration between Paul McBride and Ryan Johnson to grow grapes and produce wine focused on the Red Mountain AVA. They are planting the first hillside vineyard in Red Mountain on the slopes above Col Solare at 955 to 1230 feet of elevation. I visited the site in June, 2010, and it is a remarkable piece of work. The winemaking is in the hands of five top local winemakers, Ben Smith (Collaboration I) making a Cabernet blend, Ross Michel (Collaboration II) a Rhone blend, Mark McNeilly (Collaboration III) a...