



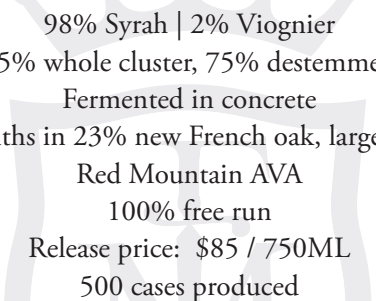
FORCE *Majeure*

2018 FORCE MAJEURE SYRAH

Our Red Mountain estate Syrah is grown predominantly at the top of our hillside vineyard, where it is steepest and rockiest. The vines must put down deep roots to gather moisture and nutrients, and the soil helps to create a powerful but elegant wine with a volcanic soil backbone. There are a variety of Syrah clones and trellising methods employed, including gobelet sur echalas. The wine was bottled unfinned and unfiltered.

“The 2018 Syrah Estate includes a splash of Viognier and was fermented with 15% stems and brought up in a mix of new and used barrels. A huge nose of blueberries, black raspberries, spring flowers, smoked game, and ground pepper notes give way to a full-bodied, multi-dimensional, gorgeous barrel sample that has no hard edges, incredible balance, and a finish that won't quit. While the Viognier gives some cushion to the classic Red Mountain structure of this wine, it's still going to benefit from 2-4 years of bottle age. My money is on this being one of the top wines of the vintage.”

– Jeb Dunnuck 97-100 points



98% Syrah | 2% Viognier
15% whole cluster, 75% destemmed
Fermented in concrete
18 months in 23% new French oak, large format
Red Mountain AVA
100% free run
Release price: \$85 / 750ML
500 cases produced