



FORCE *Majeure*

2022 FORCE MAJEURE RED MOUNTAIN 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 planting of our Red Mountain estate vineyard in 2006 involved the careful matching of varietal and clonal selections, trellising and irrigation to the eight distinct soil types in our vineyard that were formed by the ancient Missoula floods and volcanic activity. The outcome is a vineyard articulated into many small “micro-blocks,” maximizing the potential of this unique and dynamic site. This steep vineyard ranges in elevation from 960 to 1,230 feet and is, of course, completely farmed by hand. The rocky upper-slope with shallow soil is well suited to the cultivation of varietals such as Syrah and Grenache.

The overall exposure of the site is west/southwest, and the Syrah planted on the hill is tightly spaced to provide some shade on the fruit. The soils have a volcanic foundation, being composed of fractured basalt, concretioned ash and wind-blown loess with a high calcium carbonate content and granite erratics from the Missoula floods.



98% Syrah | 2% Viognier
10% whole cluster,
Fermented in concrete vat
18 months in 30% new French oak, large format
Red Mountain AVA
100% free run
Release price: \$85 / 750ML
487 cases produced