

2014 Sonoma County *Cuvée Keltie Syrah*

The 2014 Cuvée Keltie is a remarkable wine and a great example of site selection and careful attention in the cellar. The barrel selection for Cuvée Keltie has continued to produce a wine that is both structured and rich without being ponderous. With no new oak used in the process, the mouthfeel is a result of both patience and selection. Patience comes from nearly two years in barrel which allows for both concentration of flavors but also mellowing of tannin. Selection is a result of understanding our sites better. We can isolate sub-parcels within larger vineyards that consistently carry the personality of Keltie. These sub-sections have a unique ability to be fermented nearly 100% whole-cluster with the resulting nose showing hints of dried tobacco, graphite and espresso bean—all preferred characteristics when fermenting whole-cluster.

An interesting unexplained phenomenon in barrel produces a wine that naturally carries aromatics often attributed to new oak: vanilla and smoke—yet we do not use any new oak. The wine explodes immediately from bottle with chocolate ganache, hot fudge, a sweet-petrol character and fresh rye bread. The wine is delicious, but it will benefit from cellaring as its youth is certainly evident.

Vineyard Notes:

Location

The 2014 vintage contains syrah hand selected from Kobler Vineyard in Green Valley, Steiner Ranch in Bennett Valley, Obsidian Vineyard in Knights Valley and Richards Family Vineyard in Sonoma Valley.

Cellar Notes:

Percentage New Oak	Composition
None	100% Syrah
Barrel Aging	Alcohol
21 months	14.4%
Bottling Date	Production
July 22, 2016	301 cases

~80% Whole Cluster · Native Ferment/Native ML

