

2014 Sonoma Valley
Richards Vineyard Syrah

The 2014 Richards Family Vineyard Syrah is a classic bottle from this site. The 2014 Donelan Syrah program was marked by wines of great minerality and aromas of exotic spice—the Richards exemplifies this more than any Syrah from the vintage. Showing its true colors early on, the 2014 shared a similar elevation as the historic 2009 bottling, and we aged it for a mere 22 months in barrel.

Fermented with 80% whole cluster in approximately 40% new French oak, the 2014 is a hedonistic wine that is aromatically mysterious and alluring—a trademark for the vineyard. Flavors on the nose stretch from black currants and truffles to foie gras and grilled lamb. The herbs and spice on the nose are bundled together much like the bouquet-garni in your favorite stew - wafting from the glass hours after being poured.

On the palate, the wine is full, mouth-coating and tempting. The first sip shows the force of the Richards vineyard, with ample tannin and definition. To fully appreciate this wine, commit to a long evening in which you revisit it with different courses. As the occasion wears on, it will start to reveal its potential. This wine's life, like previous vintages of Richards, will be measured not in years but in decades. Decanting in its youth is recommended.

Cellar Notes:

Percentage New Oak

38%

Composition

100% Syrah

Barrel Aging

22 months

Alcohol

14.6%

Bottling Date

July 22, 2016

Production

329 cases

~80% Whole Cluster · Native Ferment/Native ML

