

*2010 North Coast
Cuvée Christine Syrah*

2010 Cuvée Christine presents a seamless but concentrated Syrah. Cuvée Christine, created with the sweet refined nature of Syrah in mind, was aged for a longer period (18 months) than previous vintages. 2010 Christine has the nose of a super elegant dessert, think blood orange pot de crème drizzled with plum sauce. It's balanced with a sweet musky layer of mesquite wood spice, sous bois, and creosote. On the palate you'll find more demuir fruit like black cherry along with fine-grained tannin structure. Drink this wine in the near term and pair with a delicate wild game like venison or lamb.

Vineyard Notes:

Location

Sourced from four different vineyards, the wine is built around hilltop Syrah from Windsor Oaks Vineyard, complemented with specifically selected barrels of our other sources such as Obsidian, and Walker Vine Hill.

Harvest Dates

October 15 - 22, 2010

Cellar Notes:

Winemaking

The 2010 while slow to emerge, is fantastic. 100% Syrah, 35% whole cluster with 30% new oak, blending trials commenced in April 2011 and only recently ceased after meticulous attention to which barrels could produce the most complex, seamless, supple example of Sonoma Syrah in 2010.

Percentage New Oak

30%

Barrel Aging

18 months

Bottling Date

March 30, 2012

Composition

100% Syrah

Alcohol

14.9%

Production

430 cases

