

## **2019 EISELE VINEYARD SYRAH**

### **WINEGROWING INFORMATION**

The 2019 winter brought an abundance of rain to replenish the soil and set the stage for a near perfect growing season. Low temperatures in February and continuing cool and rainy days in the Spring favored a slow start of the vegetative cycle and allowed our team to tend to the vines in ideal conditions. As the season progressed, mild climatic demand combined with a late onset of moderate water stress encouraged good polyphenol development. A warm and dry summer favored a rapid veraison and an even ripening of the clusters. The fruit was harvested in two passes, on September 19<sup>th</sup> and 25<sup>th</sup>, showing great concentration and very expressive aromatics.

The Syrah fruit was received in the cellar in impeccable condition with little to no sorting required. Once in tank or in barrel, extraction was gentle to preserve the freshness and energy of the fruit. As in 2018, whole clusters were incorporated for some selected lots. In addition, after three years of experiments with different types of clay and sandstones from different origins, amphoras were introduced in our Syrah ageing program to enhance the tension and the expression of the volcanic soils.

The Eisele Vineyard grapes are certified ‘Organic’ by CCOF and ‘Biodynamic’ by Demeter.

### **TASTING NOTES**

The 2019 vintage marks a new milestone in our quest to capture the quintessence of Syrah on Eisele Vineyard. At first, the glass releases a perfume of tapenade, black currant liqueur and pencil shaving. A gentle swirl then reveals intense aromas of juicy red cherry and fresh raspberry, with a hint of violet. As the wine opens, layers of cinnamon, cardamon and vanilla complete the bouquet. The voluptuous mouthfeel is smooth and textural, fine tight-knit tannins stretching the long and beautiful finish with delicious flavors of blueberry coulis and crushed rocks, earthy tones, and layers of floral notes.

### **GRAPE SOURCE**

100% Syrah

Fermented with 7% whole clusters

Ageing: 20 months in 45% new oak, 35% used French oak, 20% amphora

Bottling date: July 6, 2021

268 cases made

Release date: June 1, 2022