

2018 EISELE VINEYARD SYRAH

WINEGROWING INFORMATION

The 2018 winter received only a third of the previous year's rainfall combined with low temperatures in February, delaying the vegetative cycle. Generous Spring rains arrived at the end of March a few days before budbreak, while cool temperatures continued to slow down the growth of the canopy. This allowed for extremely balanced vines with little need for intervention. Bloom occurred on May 24th, one of the latest on record. The ensuing Summer started warm and finished mild, without extreme climatic demand, creating ideal ripening conditions. Continuing amiable weather in August allowed a slow maturation of the fruit. The absence of climate excesses in 2018 was very beneficial to the Syrah. Our first block was harvested September 17th and the last one 10 days later. Very little sorting was required in the cellar. Once in tank or in barrel, we conducted a very gentle extraction or a long infusion depending on the lots. For the first time, to improve the proportion of reactive tannins, we incorporated whole clusters on some lots, resulting in more length and amplitude while enhancing the spices and fresh fruit character of the Syrah. The ageing in a combination of new and used oak barrels and puncheons was completed in June, when only the best lots were selected. As a result, the 2018 bottling is the smallest production on record at 195 cases.

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

TASTING NOTES

The 2018 vintage marks a new milestone in our quest to capture the quintessence of Syrah on Eisele Vineyard. The nose opens with great varietal expression and subtle aromas of black kalamata olives. After a swirl, it continues with captivating roasted meats "au jus" flavors accompanied by notes of cranberries, cumin, cardamon and dried rose petals. The fresh fruit comes forward with red cherries and dark chocolate in a silky and voluptuous mouthfeel. Very smooth and textural, the long finish lingers with hints of vanilla and layers of floral notes.

GRAPE SOURCE

100% Syrah

Fermented with 15% whole clusters

Ageing: 19 months in 30% new French oak

Bottling date: June 4-5, 2020

195 cases made

Release date: June 2, 2021