

## 2021 EISELE VINEYARD SYRAH

### WINEGROWING INFORMATION

The start of the 2021 vintage was reminiscent of 2018, with low cumulative rainfall during dormancy and warmer than average temperatures, leading to budbreak on April 1st. This trend continued in the Spring, with the lowest rainfall recorded during the period of canopy expansion (March to July). High climatic demand precipitated an early decline in soil moisture, leading to exceptionally early intervention in the vineyard. As expected, the stop of vegetative growth came early and the balance between foliage density and the cluster size was ideal to mitigate potential heat spikes. Seasonable temperatures from mid-July to mid-August produced optimum conditions for veraison. The ensuing ripening period was intense with a first heat event in August and a second in September. While the accumulation of sugar slowed down, the berry size remained stable thanks to canopy management. A swift maturation period ensued, with a whimsical alternance of intense days and cool nights resulting in wonderful concentration and vibrant color.

The Syrah was harvested on September 1st and 3rd before the heat that lingered in the valley for a few days. A portion of whole clusters was used in fermentation, preparing for slow and harmonious extraction of color and texture and bringing spicy and floral aromas to the bouquet.

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

### TASTING NOTES

The 2021 Syrah is one of the most accomplished versions of this varietal on Eisele Vineyard. The wine benefited remarkably from the natural concentration of the vintage and the fine-tuning of the ageing in amphorae and casks that has been implemented over the last 5 years. The seductive and very complex nose opens with scents of violet and cornflowers, going crescendo with cumin, nutmeg and white pepper. The unctuous mouthfeel holds together a wonderful density of dark fruits and a refined texture of silky and velvety tannins. The savory finish, reminiscent of sauce Grand-Veneur, lingers with thyme, roasted peppercorn, black cherry and graphite.

### GRAPE SOURCE

100% Syrah

Fermented with 20% whole clusters

Ageing: 22 months in 40% new French oak, 40% used Cask, 20% amphora

Bottling date: July 14, 2023

290 cases made

Release date: June 5, 2024