

2012 *Syrah*

TASTING NOTES

In 2006 we planted a half acre of SYRAH. Partly, *we liked that* it is THOUGHT BY SOME that the ANCIENT ROMANS planted this grape in VIENNE, now known as *Cote Rotie*. Partly we DID SO BECAUSE, when *Syrah* is good, IT IS VERY VERY GOOD, and we'd tasted some spectacular *Syrahs* from our PRITCHARD HILL neighborhood. And partly we did so to try SOMETHING NEW. In 2008, we planted another QUARTER ACRE over to *Syrah* because we LOVED WHAT WE TASTED.

Truly HAND-CRAFTED in TINY BATCHES, the 2012 Syrah was 100% barrel fermented in Burgundy and Bordeaux casks in SEVERAL DIFFERENT LOTS, using different percentages of WHOLE CLUSTERS ranging from 0 to 100%.

The lots with more stems add savory elements & structure DISTINCTIVE TO SYRAH while the destemmed lots contribute PURE FRUIT LUSHNESS and notes of CRUSHED BLUEBERRY.

The resulting 2012 OVID SYRAH wine is bright & articulated with cascading LAYERS OF FLAVOR, familiar as Syrah but DISTINCTLY EXPRESSING this red rocky mountain site. Notes of COFFEE, tar, and vanilla bean CONVERSE with pomegranate and FRESH BOYSENBERRY to create a hugely delicious wine with GREAT FOCUS and fluency.



AUSTIN PETERSON, *Winemaker*

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