

2016

TASTING NOTES

SYRAH

—

In 2006, we *planted* three quarters of an 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**.

Rich and vibrant, bursting with **BLUE FRUITS** and *reflective* of the ground it comes from, *Syrah's* appeal quickly grew on us.

Our *Syrah* is truly *hand-crafted* in **TINY BATCHES**, and our non-interventionist methodology has been *steadily evolving* since we made the first **OVID SYRAH** in 2009. We included a portion of **WHOLE-CLUSTERS** in our tiny *open-top* tank to add some structure and *INTRIGUE*. Following *spontaneous fermentation*, it was aged in **BURGUNDIAN FRENCH** oak barrels with minimal *RACKING* until bottling in June 2018.

The 2016 *Ovid Syrah* exudes aromas of *fresh blueberry* and *blackberry*, **ROASTED MEATS** & **IRON**, juxtaposed with *rose petal* and *MADAGASCAN* vanilla bean. **BURNISHED TANNINS** frame the round and *expansive palate* and should *GRACE* this wine with a long, **COMPELLING LIFE**.



AUSTIN PETERSON, *Winemaker*