



Cima Collina

RODNICK
SYRAH / MOURVÈDRE

2017

— Organically Farmed —

APPELLATION

Chalone

VINEYARD DESIGNATION

Rodnick Vineyard

VARIETALS

60% Syrah
40% Mourvèdre

AGING

14 months
neutral French Oak

ALCOHOL

14.6%

BOTTLED

July 5, 2019

PRODUCTION

75 cases

WINEMAKER

Annette Hoff

VINEYARD NOTES – The Phelps clone of Syrah thrives in the vineyard and produces a dense & rich yet sophisticated wine. The Mourvedre grown in the vineyard (old & new blocks) is spicy and leathery. These two together in a blend really make a special wine.

The grapes for this wine were sourced from the Rodnick Vineyard (previously Antle Vineyard), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwest-facing dell overlooking the southern Salinas Valley. Gnarly old vines are surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California.

WINEMAKER NOTES - We received Syrah on September 2, 2017 & the Mourvedre on October 2, 2017. Both were destemmed into open-top stainless steel fermenters & 3/4-ton bins and we left about 5% clusters whole. Throughout fermentation we punched the cap down by hand and after an extended maceration the wine was pressed, settled, then racked to French cooperage and aged for 14 months.

WINE STYLE – Heady aromas of leather, lavender, spice, chaparral, black currants form a complexity in the glass that only opens more with air. The mouthfeel is rich and weighty. This wine is still young so has some tannic grip but will age nicely in the cellar.