



HILL FAMILY
E S T A T E



2018 “Clarke Vineyard” Syrah

Production: 377 cases

Composition: 97% Syrah and 3% Viognier

Vineyards: Clarke and Windy Flats

Cooperage: 10 months in French oak barrels, 24% new oak Canton Grand Cru American Oak barrels, 50% in 2017 Francois Freres TG M+ 3 year.

Alcohol: 15.8% alc, 3.75 pH, 0.6 TA

Bottling date: August 28, 2019

Release date: April 2021

Release price: \$52.00

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and raspberry chocolate fruit, and a little Clone 383 for extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. 2018 was an easy year, but we had to watch for botrytis towards the end and to maintain even shrivel for that gummy-bear grape concentration. We brought the grapes in on October 23 at 27 Brix. We gave the tank 3 days of cold soak before adding FX10 yeast, then pressed it on November 4. It went to barrel 2 days later and stayed in barrel for 10 months. Big fruit and a soft palate characterize the Syrah from Clarke and in 2018, it again has the exotic charm that it shows every time a bottle is opened.

Winemaker Alison Doran’s tasting notes:

The 2018 Clarke Syrah offers intriguing aromas of dark plum, black cherry, iris flower and wafts of mezcal. The wine glides across the tongue with flavors of raspberry and melted milk chocolate.