



HILL FAMILY
E S T A T E



2012 “Clarke Vineyard” Syrah

Production: 690 cases

Composition: 97% Syrah, & 3% Viognier

Vineyards: Clarke & Losey

Appellations: American Canyon & Oak Knoll

Cooperage: 9 months in oak barrels, 27% new oak (16% in new Hungarian oak Trust bbls and 11% in Radoux Appalations) remainder in neutral barrels

Alcohol: 14.9% alc, 3.82 pH, 0.53 TA

Bottled: 8/8/13

Release Date: December 2013

Release Price: \$40.00

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. 2012 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer. A nice rainfall season kept the canopy looking happy a few weeks longer than usual, and it was Oct 26th before the grapes had enough shrivel and concentration to harvest. Sugars were around 26, and we gave the tank two days of cold soak before adding the Syrah yeast, and another 2 days before we warmed it up and let it get going. It went to barrel in early December, and stayed in for 9 months. Big fruit and a soft palate characterize the Syrah from Clarke and this is no exception.

Winemaker Alison Doran’s tasting notes:

The Clarke Syrah has a big, deeply fruited nose, with raspberry jam, and hints of mescal and vanilla crème soda. Ripe plum, raspberry, cassis, wild strawberry and a vanilla finish is what makes this wine so appealing to drink.