



HILL FAMILY  
E S T A T E



## 2014 “Clarke Vineyard” Syrah

**Production:** 912 cases

**Composition:** 99% Syrah & 1% Viognier

**Vineyards:** Clarke, Baker & Losey

**Cooperage:** 10 months in oak barrels, 57% new oak (20% in Francois Freres, 20% Treuil barrels, 20% in Radoux Appalachian, 40% Stavin) rest in neutral barrels

**Alcohol:** 14.5% alc, 3.79 pH, 0.55 TA

**Bottling date:** August 13, 2015

**Release date:** Spring 2016

**Release price:** \$42.00

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. 2014 was a well behaved year in general, but everybody was very careful with water. The canopy began to give up in late August and there was a lot of wind during the summer, but the grapes began to concentrate nicely and the seeds were very ripe. By Oct 10<sup>th</sup> when we finally harvested, sugars were around 28, 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 10 months. The wine clarified on its own, so no fining or filtration was necessary at bottling. Big fruit and a soft palate characterize the Syrah from Clarke and there is a show stealing charm that it casts every time a bottle is opened.

### **Winemaker Alison Doran’s tasting notes:**

Big raspberry jam and mocha nose with some boysenberry and marzipan. This Syrah has a balanced palate with more raspberry flavors and Francois Frères deep toasty barrel notes. The center is serious and intense, with the rousing finish of an enthusiastic young wine.

