



HILL FAMILY
E S T A T E



2016 “Clarke Vineyard” Syrah

Production: 495 cases

Composition: 97% Syrah and 3% Viognier

Vineyards: Clarke Vineyard and Windy Flats

Cooperage: 10 months in oak. 50% new oak (40% in Francois Freres, 40% Canton Grand Cru American oak barrels, 20% Stavin French oak) with the remainder in neutral oak barrels.

Alcohol: 14.8% alc, 3.88 pH, 0.54 TA

Bottling date: August 17, 2017

Release date: Spring 2019

Release price: \$49.00

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 density and raspberry-chocolate aromas, while Clone 383 adds extra color and a smoky complexity to the wine. A small amount of Viognier was co-fermented with the Syrah to add to its exotic appeal. The fruit was harvested on October 8, at 28.8 Brix, and pressed on October 22. It went to barrel two days later 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 in 2016, it again has the show stealing exotic charm that it casts every time a bottle is opened.

Winemaker Alison Doran’s tasting notes:

The 2016 Clarke Syrah offers aromas of vanilla, raspberry jam and anise. The wine glides across the tongue with flavors of ripe black licorice and raspberry flavors with a melted milk chocolate finish. Incredibly drinkable for such a big concentrated wine!