

2015  
FARRAH SYRAH



KLINKER BRICK  
WINERY

## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

During the early stages of the Farrah Vineyard, we approached farming with the most advanced and modern techniques of trellising, canopy management and irrigation, which resulted in years of underwhelming fruit. Positioned with ripping out the vineyard or reversing our approach, we settled on simplifying our farming techniques and returning to the basics. After leveraging a classic single curtain trellising system, standard canopy management and sustainable cover crop practices, this vineyard became one of the most esteemed vineyards in all of Lodi, showcasing amazing Syrah year after year.

## Vineyard Highlights

**Farrah Vineyard (1989)** - Originating from our estate in the Central Mokelumne sub AVA, the Syrah vineyard was made famous with the first 90+ rated wine out of Lodi. Sustainably farmed and handpicked, it is a true gem of the Lodi region.

## Vintage Notes

The 2015 season started as a vintage with warmer than average days. This early heat brought stress to the vines that resulted in a smaller fruit set. As we reached the Summer, we saw vast diurnal swings in daily temperatures that allowed us to maintain a sense of freshness that could have been lost if the heat had not subsided. At harvest, the remaining fruit provided intense character with above average depth.

## Winemaking

Rather than approaching Syrah with the “bigger is better” mentality, we prioritize balance in order

to showcase the true qualities of this varietal from Lodi. This begins with a delicate hand in the vineyard. We hand harvest early in the morning while temperatures are still low, then utilize small bins to transfer the fruit the short distance to the winery where it is destemmed and gently crushed. During the 48-hour cold soak and 10-day fermentation period, we aim for an extraction that is reminiscent of traditional Syrah or opaque Shiraz examples of the same varietal. Next, we balance the varietal characteristics with spice and texture from French oak. After settling for 15 months, the result is a pinnacle of balance with respect to fruit, earth and spice.

## Taste

A straightforward approach in both the vineyard and winery allow us to coax a savory black pepper and Herbs de Provence note, a hallmark for any quality Syrah. Huge diurnal swings in summer temperatures allow us to retain acidity, providing notes of bright blue toned fruit. Barrel fermentation and maturation in French Oak bring a spice and texture that cannot be replicated with American Oak. The result is a Syrah that is both true to the varietal and the appellation. It is the perfect complement to grilled game, Osso Bucco, or ripe Camembert.



## Vital Statistics

**Production** 8,000 cases

**Maturation** 15 Months French Oak

**Cooperage** Saury

**Harvest Date** September 15, 2015

**Brix** 26.5°

**Maceration** 7 Days

**Alcohol** 14.9%

**PH** 3.7

**TA** 6.1 g/L

