



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

During the early years 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 we deployed a classic single curtain trellising system, less aggressive 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 Mokelumne River 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

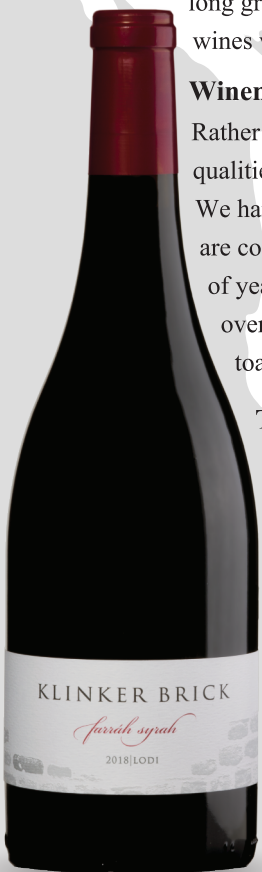
The 2018 season was memorable one, generating some of the best fruit Klinker Brick has had in years. It was long and cool from beginning to end, resulting in natural acidity and pure fruit expression across the portfolio. Winter rain setup yields that were above average, requiring our team to thin out bunches to maintain our high standard for fruit concentration. The 2018 red varietals present a fresher, brighter quality as the fruit was able to reach full ripeness through a natural maturation process without Lodi's typical high heat spikes midseason. This exceptionally cool, long growing season in conjunction with our venerated old vine estate generated wines with superb color, ideal tannin structure and beautiful flavor.

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 and a low yield of 4 tons per acre. We hand harvest early in the morning, while temperatures are still low, preserving the acidity in the grapes. The grapes are cold soaked for 48 hours at a temperature of 45 degrees and slowly brought up to 60 degrees (F) before inoculation of yeast. 40% is barrel fermented in 100% French Oak and the remaining is fermented in stainless steel with pump overs two times per day. After a 5-day extended maceration, the wine is aged in a combination of light and medium toast French Oak, 40% new.

Taste

Dark Garnet in color, the wine gives aromas of tarragon and raspberry. The palate bursts with bright cherry and spice followed by a long finish. True to Klinker Brick style, the wine is balanced with juicy acidity and a fine tannin structure. Pairs well with grilled meats, Osso Bucco, or Mushroom risotto.



Vital Statistics

Production 4,500 cases

Maturation 15 Months French Oak

Cooperage Saury

Harvest Date September 29, 2018

Brix 27.2°

Maceration 7 Days

Alcohol 15.2%

PH 3.70

TA 6.6 g/L

