



### 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

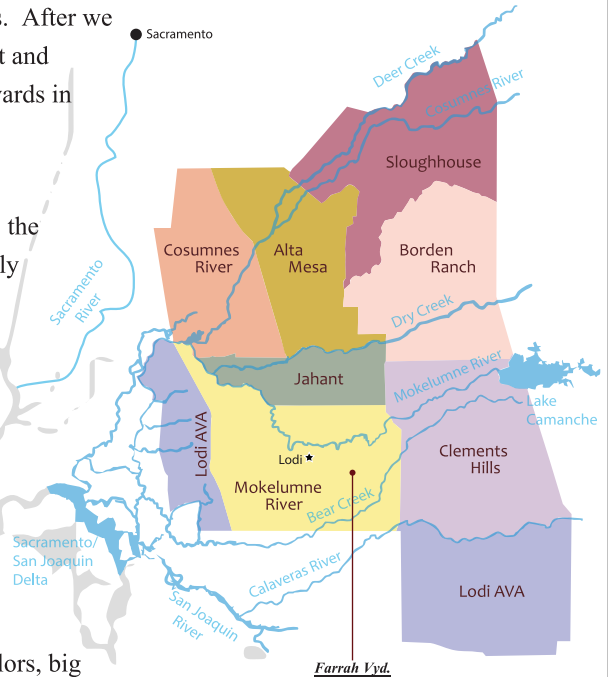
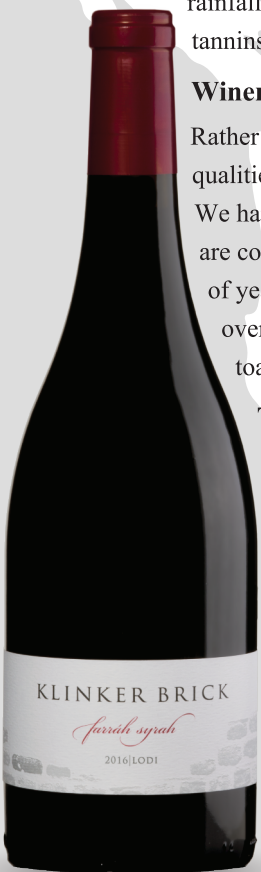
After three years of dryer, warmer growing seasons, the 2016 winter rains were a welcome sight for all farmers alike. Temperatures in spring ranged from high-70's to high-80's (F) with a few days of rain in April and May. Cool winds followed each storm which quickly dried out any moisture in the vines. As the summer months approached, temperatures began to climb into the high 90's, with a few days pushing over 100 degrees during the summer. The vines in Lodi are accustomed to heat, however they were exceptionally prepared this year given the healthy winter rainfall. A longer, cooler growing season contributed to intense colors, big tannins and flavors exhibited by the 2016 vintage.

### 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

Ruby red in color, the wine gives aromas of Herbs de Provence, black raspberry and toast. The palate bursts with ripe cherry and vanilla followed by a long finish. True to the Klinker Brick style, the wine is balanced with juicy acidity and a fine tannin structure. Pairs well with grilled meats, Osso Bucco or ripe Camembert cheese.



### Vital Statistics

**Production** 4,000 cases

**Maturation** 15 Months French Oak

**Cooperage** Saury

**Harvest Date** September 14, 2016

**Brix** 25.0°

**Maceration** 7 Days

**Alcohol** 14.9%

**PH** 3.72

**TA** 7.0 g/L