



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

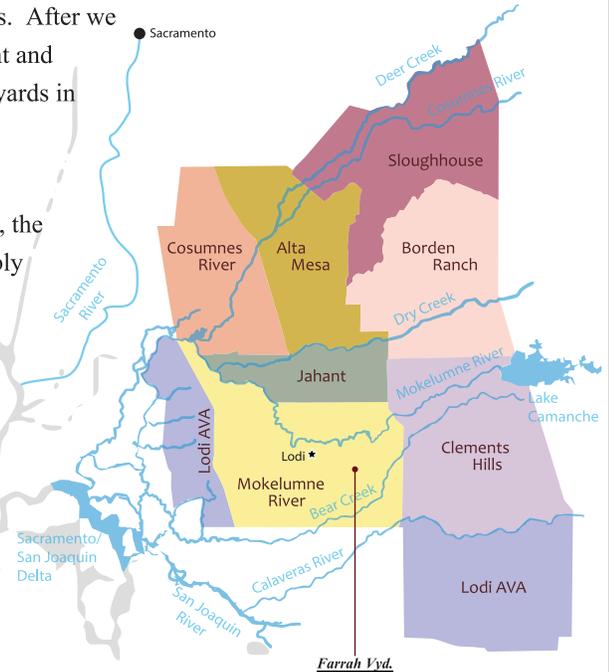
During the early years of the Farrah Vineyard, we approached farming with the most advanced and modern techniques of trellising, canopy management and irrigation, which resulted in years of underwhelming fruit. Positioned with ripping out the vineyard or reversing our approach, we settled on simplifying 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

As we approached harvest for the 2017 vintage, temperatures were on the warmer side June through August, averaging in the upper 90's with a few days in the low 100's. These warm midday temperatures in harmony with the cool nighttime delta breezes developed good sugar levels for the upcoming harvest. Once September and October arrived, mild temperatures in the low 80s rolled in giving the grapes just what our winemaker was looking for in concentration of color and flavor. It was a great year!

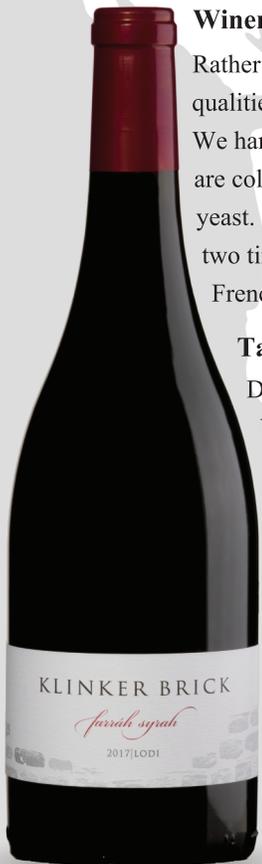


Winemaking

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 Herbs de Provence, black raspberry and toast. 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 4,000 cases

Maturation 15 Months French Oak

Cooperage Saury

Harvest Date September 14, 2017

Brix 25.5°

Maceration 7 Days

Alcohol 14.9%

PH 3.56

TA 6.4 g/L