



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

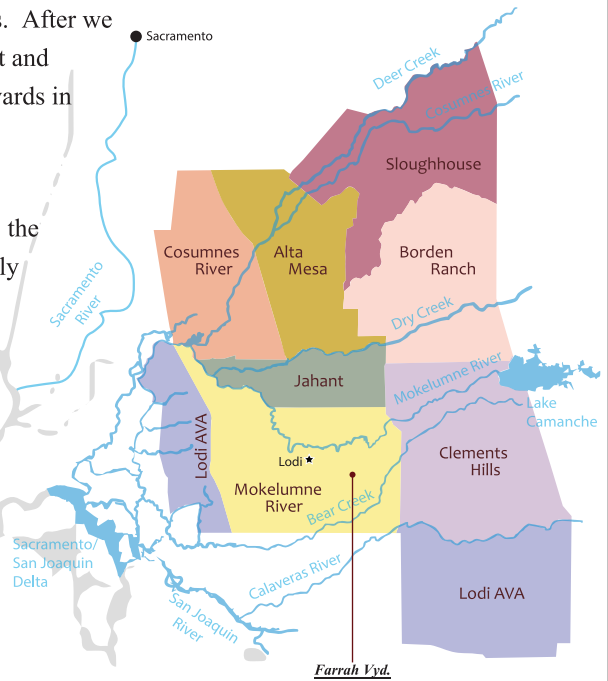
The 2020 Lodi growing season, much like the year in general, created some unique challenges for grape-growers. Lower than average rainfall in the winter gave us some pause but our patience was ultimately rewarded in March and April when the region received some much needed rain. The lack of cloud cover in the early part of bud-break (March) led to some warmer conditions that were being interpreted as an indicator of an earlier than normal harvest.

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 tobacco and chocolate. The palate bursts with plum and spice followed by a long finish. True to Klinker Brick style, the wine is balanced with juicy acidity and a fine tannin structure.



Vital Statistics

Production 6000 cases

Maturation 15 Months French Oak

Cooperage Saury

Harvest Date October 1, 2020

Brix 25°

Maceration 7 Days

Alcohol 15.2%

PH 3.84

TA 6.0 g/L