

### 2017 Vidi Vitis Sonoma Valley Syrah (Barrel Sample)



**THE VINEYARD** ♦ Parmelee-Hill Vineyard sits on the southwest corner of Sonoma Valley. The soils are deep Los Robles gravelly clay loam. Morning fog makes way for midday warmth before ocean winds chill down the evenings. It is the Durell Clone (Shiraz 1).

**GROWING SEASON** ♦ The 2017 growing season began with record rains which promoted good canopy development early season. The Sonoma Valley saw heat spikes in mid-June and early September, helping to stress out the vines and concentrate color & flavor.

**VINIFICATION** ♦ Fruit was hand harvested on September 23<sup>rd</sup>. After a 1 day cold soak in an open-topped tank we added D254 yeast. Fermentation completed on October 2<sup>nd</sup> and we pressed the wine on October 7<sup>th</sup> after a short extended maceration. It completed native malolactic fermentation in French oak barrels on March 10<sup>th</sup>, 2018.

**TASTING NOTES** ♦ This wine has a quintessential Syrah aroma- bacon. Dark fruits play second fiddle to the gamey nose, accented by savory herbs. The mouthwatering palate finishes with a subtle oak finish. Label by: Dust Cloud Design

**APPELLATION** Sonoma Valley

**MATURATION** Twice-Used Darnajou Barrels

**HARVEST DATE** 9/23/2017 **BOTTLING DATE** TBD

**AGING** +14 months **ALCOHOL** 14.69% **PH** 3.79 **TA** 5.49 g/L **RS** 0.8 g/L

**PRODUCTION** 50 cases (750 mL) **SUGGESTED RETAIL** \$40

BENJAMIN LEACHMAN ♦ WINEGROWER

530-798-0149 ♦ 2287 Kathleen Dr ♦ NAPA, CALIFORNIA ♦ [ForgottenUnionWines.com](http://ForgottenUnionWines.com)