

FARELLA

ESTATE WINES
COOMBSVILLE - NAPA VALLEY

2013 SYRAH



The 2013 vintage will probably go down as one of the better ones – maybe even a candidate for “Vintage of the Century.” There is something about how it all came together that made it truly special from the standpoint of depth and texture and we also enjoyed a very pleasant harvest season. Crop levels were good with a growing season that came with its close calls but, in the end, everyone came out smiling.

Our a deep, rich, robust Syrah is catching the attention of fans of bigger, juicier styles of wine and is always a hit in our tasting room. True to our “house” objectives, it still maintains an overall food friendliness but with a catch: the alcohol on this wine hovers around 15% so this is no quaffer.

We nicknamed this “Road Block” which describes the site for the grapes as they run alongside our driveway for a quarter-mile. The Syrah vines are on the north side of the road as you come to the winery. The vines were planted in former Merlot soil in 2001 after those vines finally succumbed to phylloxera. We selected the “Estrella” clone of Syrah from a vineyard/wine trial comparison at Quixote winery just up the Silverado Trail. Since Syrah is so susceptible to issues of “reduction” (burnt rubber character) we selected this clone because it seemed least likely to produce these aromas.

Wine Details:

- 100% Syrah from our estate vineyard in the southeastern corner of Napa Valley known locally as “Coombsville.”
- Cases produced: 104
- Aged 28 months in Taransaud French oak barrels from the Nevers region, 50% new.
- Bottled unfiltered and unfiltered. Racked once the first year and again at bottling.

3.79 pH 0.58 TA 15.0% Alc. Release: May 2018

Winemaker's Notes: Deep purple color, rich plum and blueberry aromas and flavors overlaid by smoky, toasty oak. Slightly meaty and coarse in the mid-palate but the richness and big fruit ties it all together. The finish is very smooth and rich, partly due to elevated alcohol but no perceptible “heat” for a wine of this fortitude. Holds up well open for several days.

Unfined/Unfiltered. Please be aware of possible sediment accumulation. As with most unfiltered wines, it's best to leave bottles upright between an hour and a day before serving to allow the sediment to settle to the bottom.



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