

Landa

VINEYARDS

2013 Syrah, Estate Grown Sonoma Valley

Vineyard Notes

Landa Vineyards is located at the base of the Mayacamas Mountains in the heart of Sonoma Valley. The grapes for the 2013 Syrah were sourced from our western-facing, hillside Block 8. The vines were originally sourced from the Hermitage region of France's Northern Rhone Valley.

The fruit was hand harvested at night and brought to the winery at the peak of freshness. After total de-stemming, the grapes were carefully sorted by the Landa Family to ensure only the finest quality grapes made it into this wine. The fruit was then cold soaked for 4 days to optimize the extraction of the wonderful flavors and aromas grown into these grapes. Following a perfect 12-day fermentation and 8-day extended maceration process, the grapes were pressed at dryness and then aged for 16 months in French oak (40% new).

Tasting Notes

The 2013 Landa Vineyards Syrah is big and bold and starts with wild berry, black cherry and spice aromas and continues with wonderful dark chocolate and cassis flavors and hints of black pepper and mocha. It is a beautifully balanced, deeply-colored wine with mouth coating tannins and a very long finish. The great structure and balanced acidity will ensure many years of enjoyment. Decant while young.

Technical Notes

Varieties: 91% Syrah, 9% Petite Sirah

Appellation: Sonoma Valley

Vineyard: Landa Vineyards Estate

Harvest Date: September 28, 2013

Brix at Harvest: 25.6

Primary Fermentation Process: 4-day cold soak, 12-day fermentation, 8-day extended maceration, pressed at dryness

Malolactic Fermentation: Full ML in barrel

Aging: 16 months in French Oak (40% new)

pH: 3.68

TA: 6.0 g/L

Alc.: 14.5%

