



SPICERACK

Vintage 2021 Syrah – Sonoma County

HIGHLIGHTS

- Mature, low-yielding dry-farmed hillside sites in Dry Creek Valley AVA
- Experienced hand-pruning, hand-harvesting, and fruit sorting before fermentation
- “Prevailing” and cultured yeasts encourage aromatic diversity
- Careful use of new French oak cooperages lets varietal purity shine

VINTAGE 2021

The 2021 growing season was welcomed for its amazing, yet dry, growing season. Yields were slightly down but quality was up. Summer had typical chilly mornings and warm, sunny days and below average precipitation. Harvest was on September 14 under glorious blue skies.

THE VINEYARDS

A rugged hillside site on west-facing slopes in Sonoma’s Dry Creek Valley that is certified sustainable provides an ideal environment to produce small, flavor-packed syrah berries. This site largely consists of well-drained gravelly loam over deep veins of volcanic rock, forcing roots to dig deep. This cuvee is predominantly from the low-yielding Syrah “ETAV-470” selection (origin: Rhone Valley) which thrives in this challenging environment.

Regional Composition: 100% Dry Creek Valley AVA (Sonoma County)

Varietal Composition: 97% Syrah, 3% Viognier (co-fermented)

FERMENTATION AND MATURATION

After hand-harvesting not much was done to the grapes, they were in such good condition. They were hand-sorted, 80% de-stemmed and given a three-day cold soak which enhanced color and texture in the absence of alcohol. A few hundred pounds of Viognier grapes were added to enhance aromatics and color. Fermentation via “prevailing” yeasts went dry twenty days later, with daily punchdowns (syrah loves oxygen so it was racked often). Barrel maturation was nine months in mostly mature French oak barrels as we wanted varietal purity and this site to be highlighted.

IMPACT

We have moved to a lighter weight recycled glass bottle. We use FSC-certified post-consumer label paper and compostable inks. A FSC-certified cork naturally seals the bottle.

TASTING NOTES

Dark as night, savory, complex, with layers of nuanced aromas and flavors, we hope it is apparent why this wine is named “Spicerack”.



The Pey Family

www.SpicerackVineyards.com

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pH: 3.79 | Alc: 13.5%
Residual Sugar: 1.4g/L (dry)
Total production: 281 cases