

# CHAMISAL

VINEYARDS

2015

## ESTATE SYRAH



### DETAILS

**Vintage**

2015

**Varietal**

Syrah

**Appellation**

Edna Valley

**Alcohol %**

13.8%

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### TASTING NOTES

**Aromas**

Complex aromas of wild blueberry, dark spice, and firm earth tones

**Flavors**

Macerated blackberry and black plum swelling on the palate, backed by hints of savory umami flavors, graham cracker, and cherry coulis

**Finish**

Supple tannins and refreshing acid, leading into a long finish with hints of baking spice and wild strawberry. This wine will benefit from extended cellaring.

### VINEYARD SOURCE

Edna Valley appellation

Cool climate

Long growing season for exceptional hangtime

Calcareous, clay-rich soil to produce fruit with

exceptional intensity and complex flavor

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### WINEMAKING

**The Fruit**

Meticulously hand sorted and destemmed

Gravity fed into small open-top fermenters

**The Juice**

Three-day cold soak followed by a long, cool fermentation

Indigenous yeasts

Gentle pump-overs to optimize extraction

**The Wine**

Racked to French oak barrels to age for 16 months, with minimal racking