

2012 Sonoma Valley
Richards Vineyard Syrah

The exceptional growing season of the 2012 vintage shapes the 2012 Richards Syrah. With great fruit set, balanced canopy, and slow, even ripening leaving little for a winemaker to desire. The Richards Syrah has historically been the slowest wine to evolve in barrel, and this year is no exception. The wine has waited patiently in barrel, like a Rubik's Cube waiting to be picked up. The aromatics remain fresh and youthful, yet below the surface lies mystery and complexity – a door into another dimension. As it breathes in the glass, the wine begins to whisper the reasons we and so many have come to love it. The 2012 Richards Syrah emits aromas of freshly tarred railroad ties, juicy beef au jus, lamb, and molasses with ripe black cherry and raspberry. The palate is a silky floral streak of violet, freshly picked lavender, and fennel with hints of cracked black pepper and the finest grain of tannin that cradles a very full and compelling finish.

Vineyard Notes

Location

Richards Family Vineyard is nestled in the Schultz Valley near Annadel State Park in Sonoma Valley. While generally perceived as a warmer region, this east-facing isolated parcel buttressed to the west by the Sonoma Mountains is surprisingly cool.

Cellar Notes:

Percentage New Oak

45%

Composition

100% Syrah

Barrel Aging

34 months

Alcohol

14.4%

Bottling Date

July 24, 2015

Production

334 cases

