

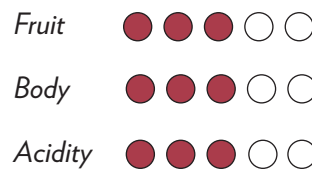
# LEFT COAST

## 2019 RÔTIE SYRAH



*Winemaker's notes: Dark chocolate dipped cherries, black tea, soy, blackberry, leather and earth aromas. Wet stone, flinty texture and flavors with heaps of dark plum on top.*

### FLAVOR PROFILE



Blackberry



Wet Stone

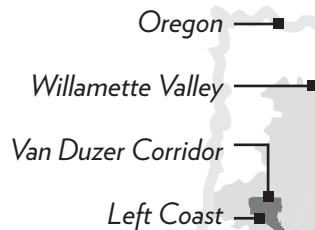


Leather

### ANALYSIS

<i>Appellation</i>	Van Duzer Corridor Willamette Valley	<i>Brix at Harvest</i>	20.0
<i>Blend</i>	95% Syrah Noir 5% Viognier	<i>Total Acidity</i>	6.0 g/l
<i>Fermentation</i>	100% Fermented in open top oak fermenters	<i>pH</i>	3.59
<i>Aging</i>	10% New French Oak 90% Neutral French Oak	<i>Alcohol</i>	13.0%
		<i>Production</i>	239 6-pack cases/750 mL
		<i>Retail Price</i>	\$55
		<i>Time Aged</i>	20 months

### VINEYARD NOTES



Elevation: 335 feet  
Varietal: Syrah (Syrah Noir Clone)

At the top of our Right Bank vineyard is a small "hot spot" where we have planted a cool climate Noir clone Syrah. While it is uncommon to discover Syrah planted in our part of the Willamette Valley, this varietal thrives in these extreme conditions and produces a wine that offers a unique depth and spice to complement our Pinot Noir selections.

