

CANVASBACK®

2019 RED MOUNTAIN SYRAH

With a dry, desert-like climate, ideal southwest-facing slopes, and significant day and nighttime temperature swings, Red Mountain produces wines of unparalleled depth and structure. Crafted using grapes from Red Mountain's most exceptional vineyards, this robust and alluring Syrah offers luxurious layers of blackberry, blueberry and anise, underscored by sophisticated notes of granite minerality and savory layers of grilled meat and dried herbs.

VINTAGE NOTES

Heavy winter snowfall in 2019 led to well-irrigated soils and a late budbreak. The relatively cool weather continued throughout spring and summer with temperatures in the high 80s to low 90s, and only a few days over 100° F. This allowed for beautiful flavor development balanced by ideal acid retention, producing elegant and age-worthy wines with lovely energy and character, supple tannins and bright, juicy flavors.

WINEMAKING NOTES

Combining weight and power with plush edges and a velvet-soft texture, this luxurious Syrah showcases aromas of brambly fruit, boysenberry, cherry compote and blackberry pie, with underlying hints of scorched earth, flint and grilled meats. On the palate, it is mouth-filling and indulgent, with juicy, generous berry flavors, a savory core and sophisticated hints of dusty minerals and pink peppercorns that linger throughout a long, fascinating finish.

WINEMAKING

APPELLATION	Red Mountain
VINEYARDS	Red Heaven Vineyard
VARIETAL COMPOSITION	100% Syrah
OAK PROFILE & AGING	Aged 16 months in 100% French oak 35% new, 65% neutral
KEY COOPERS	Orion
ALCOHOL	14.5%
PH	3.84
ACIDITY	0.56 g/100 ml
FERMENTATION	Fermented 100% destemmed, then left to age on malolactic lees for 2 months. Blended at first racking, then aged for 14 more months without racking until final assembly. Stirred on lees during first two months of aging.

