



HILL FAMILY
E S T A T E



2017 “Clarke Vineyard” Syrah

Production: 330 cases

Composition: 97% Syrah and 3% Viognier

Vineyards: 97% Syrah from Clarke Vineyard and 3% Viognier from Windy Flats Vineyard

Cooperage: 10 months in French oak barrels, 42% new oak (14% in French oak, Nadalier and Tonnellerie O), 14% Canton Grand Cru American oak barrels, 14% Trust Hungarian oak) and the rest in neutral barrels.

Alcohol: 15.4% alc, 3.75 pH, 0.6 TA

Bottling date: August 20, 2018

Release date: April 2020

Release price: \$52.00

The Clarke Vineyard in American Canyon has a cool breezy climate that brings out the depth and finesse of the Syrah grape. Clone 877 is used for body and raspberry chocolate fruit, and a little Clone 383 for extra color and smoky complexity. A small amount of Viognier was co-fermented with the Syrah to add its exotic appeal. We brought the grapes in on September 21 at 27 Brix. We gave the tank three days of cold soak before adding Williams Selyem yeast, and then pressed it on September 29. It went to barrel 2 days later, and stayed in barrel for 10 months. The wine clarified on its own, so no fining or filtration was necessary at bottling.

Winemaker Alison Doran’s tasting notes:

The 2017 Clarke Syrah offers aromas of plum jam, black cherry, toasted oak and vanilla. The wine glides across the tongue with flavors of raspberry and melted milk chocolate. Incredibly drinkable for such a big concentrated wine!