



HILL FAMILY  
E S T A T E



## 2013 “Clarke Vineyard” Syrah

**Production:** 662 cases

**Composition:** 98% Syrah & 2% Viognier

**Vineyards:** Clarke & Losey

**Appellations:** Oak Knoll

**Cooperage:** 9 months in oak barrels, 42% new oak (15% in Francois Freres and 15% in Radoux Appalachian, 12% Stavin ) rest in neutral barrels

**Alcohol:** 14.8% alc, 3.78 pH, 0.57 TA

**Bottled:** August 6, 2014

**Release date:** Spring 2015

**Release price:** \$42.00

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. 2013 was a lovely moderate year, with morning fog and breezy warm afternoons throughout the summer. The canopy began to give up in late September, as there was very little rain over the winter and a lot of wind during the summer, but the grapes began to concentrate nicely and the seeds were very ripe. By October 10<sup>th</sup> when we finally harvested, sugars were around 28, and we gave the tank two days of cold soak before adding the Syrah yeast, and another 2 days before we warmed it up and let it get going. It went to barrel in early December, and stayed in for 9 months. The wine clarified on its own, so no fining or filtration was necessary at bottling. Big fruit and a soft palate characterize the Syrah from Clarke and there is a show stealing charm that it casts every time a bottle is opened.

### **Winemaker Alison Doran’s tasting notes:**

The Clarke Syrah has a clean and fruity nose, with boysenberry, fig, and hints of mescal and vanilla crème soda. The palate has ripe plum and boysenberry flavors with a vanilla caramel finish, and the mid palate will benefit from time spent in the bottle to help smooth some of the rough edges.