



2014 Napa Valley Syrah – St. Helena

2014 was a very balanced and relatively easy growing season but very early for bud break, veraison and harvest. Drought conditions were very evident with a dry and warm winter but these conditions were relieved with good rainfall in February and March to relieve water stress on the vines. Summer temperatures were very even with few heat waves over 100 degrees. Harvest was early just after the Labor Day weekend giving low yields but excellent quality and flavors.

Our harvest and fermentation practices remain the same. The goal is to pick our estate grown Syrah at the right time to achieve balance and true varietal character. We employ minimal handling at the winery. The fruit is handpicked from the best vineyard rows and fermented as whole berries. When dry, we perform a very gentle pressing before being racked to French oak barrels. The wine was aged for 17 months in French oak barrels, of which 45% were new.

Winemaker Tasting Notes:

The 2014 Syrah is one of my favorite vintages to date and especially at this young age. The aromatics are strong with big fruit aromas of fresh blueberries, subtle roasted meats, brown spice and fresh cut flowers. On the palate this is a rich, dark, juicy, richly concentrated wine yet the acidity gives a fresh vibrant tone to the wine. Flavors include blueberries, cassis, vanilla, clove and smoked meats with soft elegant tannins to give great length to the finish. This wine will age beautifully for at least 5-10 years if you can let it last that long in your cellar.

100 Cases Produced
100% Syrah, Estrella Clone
17 Months in French Oak, 45% New
Alcohol, 14.9%

Four Cairn Vineyard
PO Box 241 Rutherford CA 94573
707-927-0769
info@fourcain.com