



FOUR
CAIRN

2016 NAPA VALLEY SYRAH

2016 Napa Valley Syrah – St. Helena

2016 was an easy, steady and even year for grape growing. January brought plentiful rain to give good drought remedy and there was decent rainfall in March before spring weather set in. After that the growing season was very dry with no rain in June through the end of September. The weather was very even with cooler than average daytime temperatures and cold nights. The ripening was what we might call normal for us with picking our fruit at the very early part of September. The vintage produced another wine of great quality and aging potential.

Our goal is to pick our estate grown Syrah at the ideal 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 gentle pressing before being racked to French oak barrels for aging. The wine was aged for 19 months in French oak barrels, of which 45% were new.

Winemaker Tasting Notes:

The 2016 Syrah is a dark and intense wine yet maintains bright, fresh aromas and flavors. The aromatics are strong with big aromas of fresh blueberries, cassis, a touch of toasty oak and fresh cut flowers. On the palate this is a rich, dark, juicy, concentrated wine but maintains brightness of the fruit. Flavors include blueberries, black cherry, cassis, dark chocolate and some balanced oak with very soft elegant tannins to give great length to the finish. This wine will age beautifully for at least 5-10 years plus if you can let it last that long in your cellar.

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

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