



HARVESTED	Four picks, beginning September 17 th and ending October 11 th
APPELLATION	Marin County, CA
VINEYARDS	McEvoy Ranch Estate Vineyards
GROWING METHOD	Certified Organic by CCOF
BOTTLED	September 14 th , 2015
COMPOSITION	Syrah 60%, Montepulciano 10%, Grenache 10%, Alicante 10%, with the remaining 10% Refosco and Viognier
FERMENTATION	Native yeasts; open-top French oak puncheons, stainless steel tanks, and concrete tanks
BARREL AGING	20 months in Francois Frères 500L French oak puncheons (53% new)
ABV pH TA	13.6% 3.85 6.3 g/L
PRODUCTION	804 cases
RETAIL PRICE	\$35
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli

VINTAGE NOTES

The 2013 growing season began with budbreak in early March after a dry and mild winter. Warm weather in April led to a good bloom and fruit set. After some below average temperatures in May, spring finished with several weeks of warm days and the temperatures continued to climb through the beginning of summer. As the grapes approached ripeness in August, the weather became mild and cool and the grape maturation slowed, allowing for more flavor and tannin development in the fruit. We began picking Syrah, Refosco, and Viognier on September 17th and finished picking Montepulciano, Alicante, and Grenache on October 11th. Grapes arrived at the winery in excellent condition and optimum ripeness.

WINEMAKING NOTES

All the grapes for the 2013 *Red Piano* were grown in our certified organic, estate vineyard in Marin County. We harvested four separate days to pick fruit at optimum ripeness. Grapes were fermented in small lots with native yeasts in a combination of open-top 500L puncheons, stainless steel tanks, and concrete tanks. Open-top fermentations were punched down by hand several times each day. Wines fermented in tank received *délestage* every other day for a gentle extraction of tannins. The Syrah grapes in 2013 had nice woody stems and about half of the grapes were fermented whole-cluster. Wines were pressed at dryness and malolactic fermentation occurred naturally in puncheon. The wines were racked once before blending in February 2015 and then returned to barrel. 804 cases were bottled without fining or filtration on September 14, 2015.

TASTING NOTES

Like music to your ears, this wine is an eclectic symphony of flavors. The 2013 *Red Piano* is a blend of Syrah, Grenache, Alicante, Montepulciano, Refosco, and a touch of Viognier for softness and aromatic complexity. With a mesmerizing garnet color, the aromatics are reminiscent of fire-roasted marshmallows, violets, and bright cherry.

The flavors are typical of a cool-climate Syrah, with ripe fig, Santa Rosa plums, blackberry, anise, and a bit of fresh rosemary. We love the elements of minerality, asphalt, and petrichor (that delicious smell of the first rain coming off of stones after a dry, warm period) that are interwoven in the dense mid-palate. The captivating mouthfeel emphasizes the complexity in this wine. The finish is powerful.

ACCOLADES

- SILVER – San Diego International Wine Competition

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