

McEVOY RANCH

2014 | SYRAH

RED PIANO

MARIN COUNTY
CALIFORNIA



HARVESTED	Three picks, Syrah on September 15 th , Syrah and Refosco on September 19 th and Syrah, Montepulciano, Grenache and Alicante Bouschet on October 2 nd
APPELLATION	Marin County, CA
VINEYARDS	McEvoy Ranch Estate Vineyards
GROWING METHOD	Certified Organic by CCOF
BOTTLED	April 4 th , 2017
COMPOSITION	Syrah 78%, 14% Montepulciano, 8% Refosco, Grenache, and Alicante Bouschet
FERMENTATION	Native yeasts; open-top French oak puncheons, stainless steel tanks, and concrete tanks
BARREL AGING	23 months in Francois Frères, Taransaud and Seguin Moreau; 70% 500L French oak puncheons, 30% 228L barrels (30% new)
ABV pH TA	14.1% 3.94 6.4 g/L
PRODUCTION	275 cases
RETAIL PRICE	\$35
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli



VINTAGE NOTES

After a very dry and warm early winter, we saw nearly nine inches of rainfall in February 2014. Coupled with mild temperatures, budbreak occurred in early March, a few weeks ahead of schedule. Despite the early budbreak and persistent drought conditions, bloom and fruit set took place in favorable weather and resulted in an above average crop. Typically cool mornings and warm afternoons continued through the spring and early summer with an occasional light rain, making for optimal growing conditions. We began picking the Syrah on September 15, about normal for our cool, coastal vineyards.

WINEMAKING NOTES

All the grapes for the 2014 *Red Piano Syrah* were grown in our certified organic, estate vineyard in Marin County. We harvested three separate days to pick fruit at optimum ripeness. Because of the favorable set in our Syrah vineyards, our blend of Syrah was more than 75% allowing us to label this wine as Syrah. 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 2014 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 the puncheons. The wines were racked once in January 2015 before final blending in May 2015 and then returned to barrel. Bottled without fining nor filtration.

TASTING NOTES

The 2014 vintage marks the first time that Syrah is the named varietal on our Red Piano offering comprising 78% of the blend. The harvest was bountiful and allowed us to be a bit more playful with the wine while remaining true to its style. The color reflects its Syrah background with a deep garnet, almost brickish, hue.

The opening bouquet is definitely floral and perfumed with a touch of white pepper and black tea. The flavors move toward blue and black fruit including brandied cherries, currants, cranberry, ripe plum, and brambleberry. There's a depth to the wine that begs you to take another sip and contemplate the texture and nuances. The following layer of complexity unveils graphite, leather, cigar, dried Shiitake mushrooms, and a whisper of black peppercorn. There is the distinct McEvoy Ranch terroir savoriness to this wine. The mouthfeel is velvety at first, then leans toward seamlessly integrated tannins and a touch of dustiness from French oak barrel aging.

