

2021 SYRAH

Broken Leg Vineyard, Anderson Valley



VINTAGE NOTES

2021 was a beautiful vintage. With very low rainfall, we entered into the growing season about 2 weeks earlier than normal. Summer was warm but even. Our crop size was very low but quality and concentration were very high this vintage and you can taste that in the wines.

WINEMAKER NOTES

Our Syrah comes from an amazing vineyard deep in the hills of the Anderson Valley. This vineyard is planted in a terraced bowl shape facing the ocean. It sits above the fog line so it gets cool temperatures from its elevation and proximity to the coast but gets plenty of sunlight to ripen and develop depth of flavors. The vineyard is picked starting in the very early morning hours all by hand. It is a slow pick due to the steepness of the vineyard. In the winery, we kept this whole cluster, trying to keep some old world flavors in this wine. We fermented with native yeast and after fermentation, we put this wine in a mix of new and used French oak barrels to age for 22 months.

TASTING NOTES

Our Broken Leg Syrah from 2021 is a perfect representation of old world style made here in California. Because of the cool location of the vineyard, we are able to replicate the characters of a French Syrah. Aromas of wet forest floor, some mushroom tones, crushed violets, dusty black plums, and dried fruit leather on the nose. The palate is fruit driven on the front with black fruit tones and tons of spice. The mid-palate has plenty of tannins but they are quite balanced and the finish is lush and rich.

100% Syrah

Cases Produced | 290

Alcohol | 14.5%

Oak Profile | aged and fermented in used French oak barrels

