



2020 Athyrium Syrah

Royal Slope AVA

Vineyard

Our second Athyrium Syrah is sourced from Solaksen Vineyard, which is farmed by the Lawrence family in the Royal Slope AVA. The vineyard sits at 1,490 feet at the top of Frenchman Hills with a variety of angling slopes and featured Taunton silt loam soils.

Winemaking

For this vintage we decided to pursue a 50/50 whole cluster and whole berry ferment. As such we foot stomped half the Syrah in a steel open top bin and then added destemmed whole berry Syrah on top of that. Fermentation proceeded naturally with native yeast and twice daily punchdowns. Once dry, the grapes were lightly pressed to taste and racked to neutral oak barriques for aging on the lees circa two years prior to bottling unfiltered and unfiltered in the Fall of 2020.

Tasting Notes

This deeply tinted syrah is highlighted by aromas of dark fruits (blackberry and plum), freshly ground black pepper, allspice and eucalyptus. The palate displays juicy acidity, with velvety tannin and a strong backend. Fall leaves, fruit leather and plums dominate.

Production Notes

Blend: 100% Syrah

Harvest Date: September 19th, 2020

Vineyard/AVA: Solaksen Vineyard, Royal Slope AVA

pH: 3.9 | **TA:** 5.2g/L

ABV: 13.8%



**ATHYRIUM
SYRAH**
SOLAKSEN VINEYARD
2020