



2022 UNTAMED SYRAH

Powerful and rich, the 2022 **Untamed** attacks with a nose of blackberry, allspice, herbs, black olives, and white pepper. Silky tannins frame flavors of boysenberry, bramble, espresso, black cherry, tobacco and bacon. This inky monster is sourced Boushey and Ciel du Cheval vineyards and will age for a generation

Food pairing: Memphis style ribs and mustardy baked beans, vegetarian black bean chili with eggplant fritters

Movie pairing: Wild with Reese Witherspoon

FOUNDERS' NOTES:

Untamed was created in 2010 for our wine club and was brought back in 2014 to work as a place for the barrels that cascaded down from the Darkness and Ruckus protocols. It was envisioned as an early release offering from our over delivery tier.

REVIEWS:

The 2022 '**Untamed**' comes from the Ciel du Cheval Vineyard as well as the Discovery and Boushey Vineyards. The wine saw a small amount of Viognier co-fermented, as this offers beef drippings and black raspberry tones on the nose with scorched earth and black olives. The palate is fresh and smooth with lovely texture. This is a killer value at only 35 bucks. Drink 2025-2031- 93 pts
Owen Bargreen

Grapes 90% Syrah, 10% Viognier

Clones Joseph Phelps, Tablas Creek

Vineyards Boushey, Ciel du Cheval

Appellation: Columbia Valley

Aging: 17% new French oak, 18 mos.

Alcohol/TA/pH: 14.5%/0.53/3.76

Cases: 312

