



# ELEVATION TEN

## 2015 Syrah

### Napa Valley

#### TASTING NOTES

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Our 2015 Syrah shows classic varietal aromas of fresh meat, tar, violets and graphite with nuances of loam, dried flowers and spice. On the palate it is soft and mouth-filling, with fine acid balance and ripe tannins. The finish is long and smooth with flavors of toasty oak, char and mineral.

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#### WINE MAKERS NOTES

Our 2015 Syrah comes from a diminutive vineyard on the southern edge of Napa Valley in an AVA known as Coombsville. Cooled by evening breezes from San Pablo Bay, this vineyard produces fully ripened fruit with good acid balance and rich, complex structure. It is a delicious wine to drink now with robust grilled meats and soft ripened cheese. With 2-4 years of additional cellaring this delicious wine will show even more complexity and softness.

#### DETAILS

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Varietals | 100% Syrah

Appellation | Napa Valley

Climate | Cool, Foggy mornings with Warm days and cool afternoon breezes from San Pablo Bay

Exposure | South-West

ph Levels | 3.41

Acidity | 6.3g/L

Trellis | VSP

Soil | Rich volcanic alluvial soil, well drained

Picked | 26.5 Brix

Pressing Technique | N/A

Fermentation Containers | Small open top tanks

Fermentation Process | Fermented for 10 days

Yeast | EC 1118

Aged | 26 months in French Oak barrels, 10% new

Residual Sugar | Dry

