

# MACLAREN

*Syrah*

ATOOSA'S VINEYARD

2016



## VINEYARD NOTES

This is the last vineyard to be picked most years due to its location west of Santa Rosa in Russian River Valley. The heavy layer of fog helps maintain a fresh wine profile and deep red hue. The vineyard is planted to four different clones of Syrah, which add layers of complexity to the wine.

## WINEMAKER NOTES

The vineyard was harvested in early October. The juice was on the skins for 14 days during fermentation prior to being pressed off to tank to begin malolactic fermentation. The wine was racked to 100% French oak barrels before aging for 14 months and bottling unfiltered and unfined.

## TASTING NOTES

Atoosa's Syrah opens with pretty floral aromas of sweet violet and pine needles. As the wine airs bergamot spice shows another dimension. The ripe, juicy red currant and blackberry notes upon entry lead to a spicy finish of bergamot, chervil and a hint of menthol lightens the finish. Soft tannins and bright acidity give this wine a supple mouthfeel.

## FOOD PAIRINGS

Lighter dishes such as grilled salmon with white pepper and herbes de Provence, or grilled flank steak with seasoned fingerling potatoes.



**90 pts.** | WINE ENTHUSIAST

*"Black pepper, garrigue, tar and leather frame this old-school red, made in small amounts from a relatively cool-climate site."*

VINEYARD Atoosa's Vineyard	VINE AGE 15 years	PRODUCTION 200 cases
APPELLATION Russian River Valley	HARVEST DATE October 1st, 2016	ALCOHOL 13.5%
CLONES 174, 470, 383, 877	BARREL AGING 14 months	SRP \$52