

ENKIDU



2019 Steiner Vineyard Syrah



What we think:

The aromatics offer subtle complexities of linen, brandied balsamic black cherries, almonds, dried herbs, and coconut. On the palate sassafras, black cherry, toasted almond are firmly framed by dusty tannins that provide the structure through to the finish. I'm accompanying braised short ribs with the Steiner Syrah, with each enhancing the other. Sounds like a great relationship, Cheers!

Harvest October 15, 2019

Brix: 26.5°

Clones: Alban

pH: 3.65

T.A.: 6.27 gms/L

Cooperage: All French – 100% Neutral

Bottled: May 26, 2021

50 cases produced

Place and vine:

Steiner Vineyard, owned by Belden Barns, is a much lauded vineyard on Sonoma Mountain and has been producing grapes for over 30 years. It sits between Sonoma Valley and the Santa Rosa Plain and sits at 1,400' elevation. I especially love this vineyard for Syrah because it is situated on the Santa Rosa side so it receives blasting cool breezes in the summer. I have always preferred cool climate Syrahs because we get much longer hang time and greater complexity. The clone that is planted is the Alban clone, which is responsible for the bacon fat tapenade characteristics of this wine.

What we did:

Our normal protocol is to add 20-25% whole clusters to the de-stemmed fruit which is hand inspected before going to tank. We vinify our Syrahs beginning with a four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. We prefer native yeast fermentations over commercial yeast for one critical reason, we get a better fermentation. Additionally, early on during the cold soak other microbes are at play adding their, perhaps small, finger print on the flavors and aromas of the wine. After fermentation is complete we will press the lot, usually around 15 days, and after settling for a day it goes to barrel. We rack only twice before the Syrah is bottled, about 17 months in barrel. We use only neutral oak to allow full expression of this fabulous Syrah.