



# Spring 2021

## Signature Series

### 2017 Syrah

Flavors | Craisin. Fig. Baking Spice.

Body + Mouthfeel | Medium + Rich

Sweetness | Bone Dry

Pairing | Lamb Lollipops. Mother's Day.

AVA | Cape May Peninsula

Varietal(s) | Syrah 100%

Aging Method | 20mo. Neutral French Oak

Fermented on Viognier Skins.

Production | 27 cases

### From the Winemaker

This wine is developing nicely in bottle. Presenting aged fruit notes and complementary spice, it is in a great place. However, it carries enough acid and tannin structure for a few more years aging if desired.

## Signature Series Syrah

**Vintage:** 2017 **AVA:** Cape May Peninsula **Varietal(s):** Syrah 100%

**Total Production:** 325 bottles

27 cases

**Harvest Date:** Sept. 29, 2017

**Vineyard Lot:** Lot 1

**Tonnage:** 0.50

**Brix:** 18°

**Bottle Date:** June 2019

**Aging Method:** 20mo. Neutral Fr. Oak  
Fermented on Viognier Skins

**pH:** 3.79 **ABV:** 12.5% **RS:** 0g/L

**Clarity:** Clear

**Color:** Dark Ruby

**Viscosity:** Med+

**Intensity:** Med+

**Development:** Maturing

**Aromas:** Black Pepper.  
Dried Cherry. Clove.

**Acid | Tannin:** Med | Med

**Finish:** Med+

**Flavors:** Baking Spices.  
Cran-Raisin. Fig. Plum.

**Notes:** Drink now through 2025 | Decant before serving