

2021 SIGNATURE SERIES SYRAH



WINE CLUB
Quarterly Allotment
Spring 2024 Winemaker's Selection

VARIETAL COMPOSITION	Syrah 80%, Merlot 18%, Viognier 2%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	September 30, 2021	
	Tonnage: 5.395	Brix: 16.9°
TECHNICAL DATA	ABV: 11.5%	RS: 0.0%
	TA: 5.85 g/L	Ph: 3.44
COOPERAGE	21 months Neutral French Oak	
PRODUCTION	78 Cases	

TASTING NOTES

This Syrah offers a complex aromatic profile from savory elements and ripe fruit to herbaceous notes and a touch of cocoa. On the palate, the wine unfolds with flavors of plum, pomegranate, cacao and black pepper with a meaty undertone. It boasts a midpalate tannin structure that persists through the finish.

PAIRING NOTES

The rich and savory flavors of this Syrah complement the succulent taste of rack of lamb. The wine's tannic structure can stand up to the meat's richness, while the fruity and spicy notes can enhance the overall dining experience.

Preferred Dish: Rack of Lamb

WINEMAKING NOTES

Following the classic technique used in the Rhone region of France, every year we save the skins from our Viognier crush and add them into the Syrah must (crushed grapes) for fermentation. The Viognier skins add tannins, aromatic integrity and more complexity along with color stabilization in the finished wine. This year we also blended in a bit of our estate Merlot to amp up the mid-palate and round out the flavor profile and mouthfeel.

VINTAGE NOTES

The 2021 season started with an early budbreak and remained fairly dry through the sparkling and white harvest. Once we moved into the red harvest we began to get more rain, cold temperatures and excess wind. This led to slightly less than ideal harvest parameters in the red fruit, even though the groundwork was there for potentially high tannin reds.

HAWK HAVEN
Vineyard & Winery