

2016 Outer Coastal Plain Syrah



HARVESTED FROM OUR VINEYARD ON SEPTEMBER 15, 2015. THE GRAPES WERE WHOLE BERRY FERMENTED WITH STEMS TO DRYNESS WITH A YEAST ISOLATED FROM THE RHONE VALLEY, WHOSE CHARACTERISTICS PROMOTE A WINE OF FRESH FORWARD FRUIT. AFTER COMPLETING FERMENTATION, THE WINE WAST RANSFERRED TO AIR-DRIED CASKS FOR A PERIOD OF 17 MONTHS. THE RESULT IS A WELL-BALANCED WINE WITH SOFT, ROUNDED EDGES.

VARIETAL COMPOSITION: 100% SYRAH

FLAVOR PROFILE:

BLACKBERRY JAM, VANILLA, OAK, LIGHT CARAMEL

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