



2014 47.5° SYRAH

STEVE BORRA'S GILL CREEK RANCH LIMITED EDITION

This complex Syrah is the perfect expression of our Gill Creek Ranch vineyard, oriented at 47.5° from north for optimal, even ripening, producing 4 Tons per acre. Fermentation is accomplished with native yeasts and native malo-lactic bacteria. Grapes are never pressed, but rather naturally free-run drained overnight. Aged in 50% new French barrels for 22 months for just the right touch of oak and added complexity. Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines.

Tasting Notes

Back-to-back normal, warmer vintages, yield characteristic Lodi jamminess with just the right amount of blackberry pie tartness. Perhaps there's a bit more cedar forest floor sort of earthiness than last year. In any case, it's silky, rich and hearty with definite heft – almost a meatiness you can bite into. It's like a supremely satisfying dinner of flame-grilled Filet Mignon, drizzled with a little black cherry reduction sauce. (There's your ideal pairing, by the way!) The scents, at least at this stage of its long cellar life to come, coalesce around plums, cedar-roasted herbs, cola and those black cherries. (11/01/2016)

Statistics

Appellation:	Clements Hills, Lodi		
Blend:	64% Syrah Clone 470, 28% Syrah Clone 877, 4% Mourvèdre, 4% Petite Sirah		
Harvested:	September 6, 2014		
Winemaking:	Filtered, only free-run juice		
Cellar:	22 months 50% new French oak		
Cases:	170 bottled August 8, 2016		
Alcohol:	14.2%	RS:	0.20 g/L <i>dry</i>
pH:	3.48	TA:	6.00 g/L

Borra. Drink different.