

2022 EISELE VINEYARD SYRAH

WINEGROWING INFORMATION

The 2022 growing season will be remembered for its dry winter with cumulative rainfall comparable to 2018 and 2021. Coincidentally, the warmer temperatures observed in January and February led to an early budbreak and an abundant cover crop, prompting us to till earlier more surface than usual to take advantage of spring rains and capture an optimal mineralization window. Spring temperatures set the course for an early onset of water stress. However, the milder climatic conditions in Calistoga compared to the rest of the valley and good nutrient content in the soils supported a healthy and balanced crop. Our Syrah parcels benefited from a combination of different cover crop management techniques enhancing moderate water stress throughout the growing and ripening season. It resulted in a balanced crop and savory concentrated fruits. The mild month of August provided harmonious sugar accumulation and contributed to a very complex aromatic spectrum.

Our Syrah was harvested on September 1st and 3rd before the heat lingered in the valley for several days. The grape clusters were meticulously sorted at reception and the berries went through optical screening before getting to the fermentation vats. A portion of whole clusters was used in fermentation for slow and harmonious extraction of color and texture, bringing spicy and floral aromas to the bouquet.

The Eisele Vineyard grapes are certified 'Organic' by CCOF and 'Biodynamic' by Demeter.

TASTING NOTES

The 2022 Syrah combines the purity of the fruit and the complexity brought by the slow ageing. The seductive nose reveals notes of nutmeg, cardamom, and vanilla, opening on intense red fruits and black cherry with a hint of dried lavender and peppermint. The mouthfeel is sensual and textural, layering the palate with refined and velvety tannins. Sweet and savory notes of juicy ripe griottes and blackberries then come forward, accompanied by sage, balsamic and marjoram scents, lingering in a long finish with delicious notes of cinnamon, coffee beans and cocoa.

GRAPE SOURCE

100% Syrah Fermented with 25% whole clusters

Ageing: 22 months in 39% new French and Austrian oak barrels, 43% once-used oak, 18% amphora

Bottling date: July 19, 2024

324 cases made

Release date: June 11, 2025