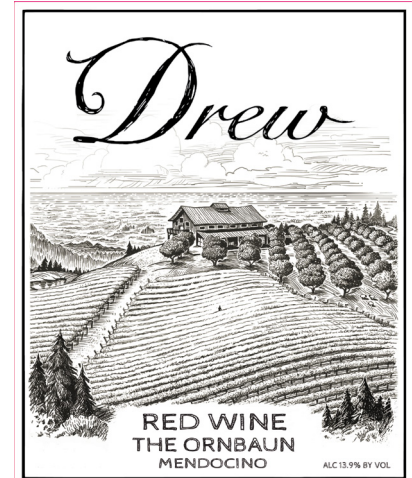


Drew

DREW 2016 SYRAH - THE ORNBAUN, MENDOCINO RIDGE

Vineyard: Perli Vineyard (40%)
Variety: Syrah
Harvest Date: Sept. 21, 23, 2016
Tons/Acre: 2.0 -2.5 T/A
Sugars: 22.5-23.5 degrees brix
pH: 3.37
TA: 7.8 grams/liter
Clone: McDowell, 877
Spacing: 6x8 feet
Slope: Steep
Aspect: East, South-east
Soil: Brocken sand loam

Vineyard: Valenti Vineyard (60%)
Variety: Syrah, Mourvedre, Grenache
Harvest Date: Sept. 30 & Oct. 1, 2016
Tons/Acre: 1.5-2.0 T/A
Sugars: 21.5-23.5 degrees brix
pH: 3.42
TA: 7.7 grams/liter
Clone: Chave & Durell
Spacing: 5 x 8 feet
Slope: Steep
Aspect: South-east
Soil: Sandy loam; 2 ft.



FINISHED WINE

Alcohol: 13.4% by vol.
TA: 6.9 grams/liter
pH: 3.64

Date of Bottling: September, 2017
Number of Cases: 241 - 750ml/12
Release Date: February 2017

Oak: 1, 2 and 3 year old Seasoned French Oak
Varietals: 94% Syrah, 3% Mourvedre 3% Grenache
Winemaking: 30% whole cluster, aged for 11 months. Native fermentation.

REVIEWS

Jason Drew focuses this blend on syrah, including small amounts of grenache and mourvedre; he ferments it with 30 percent whole clusters and ages it in neutral oak. The spiciness of the stems comes first, adding to the meatiness and black-olive flavors; then, as the wine opens, it yields juicy notes of dark fruit and refreshing, foresty scents of conifers and violets. It's a dark and vibrant wine from California's coastal hills. (Wine & Spirits Magazine Tasting Notes, August 2018)

Offering up aromas of dark berries, citrus zest and subtle tapenade, the 2016 Syrah The Orbaun is medium-bodied, velvety and layered, with tangy acids, fine-grained tannins and a mouthwatering-finish. Simultaneously supple and focused, it's a beautifully elegant cool climate Syrah. 90 pts. (Wine Advocate Tasting Notes, William Kelly, May 31, 2018)



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com