

A. Torano
— WINES —



2016 “El Duende” Jemrose Vineyard Bennett Valley Syrah

Our Jemrose Syrah is a lovely structured and layered wine that continues to evolve as you enjoy it. The wine is elegant and rich on the palate but finishes strong with fine tannins that go on and on. This wine is delicious now but will continue to improve for at least a decade.

Vineyard:

The Jemrose vineyard is a vineyard planted at the base of Bennett Peak in the cool Bennett Valley AVA. The soils are a mix of weathered Spreckels, rocky clay loam and red iron rich volcanic soil spilled down from Bennett Peak above. The Syrah clone is 383 which has small berries that ripen very slowly. This results in low yields but concentrated wines with great structure and bright acidity.

Chemistry:

pH: 3.78

TA: 5.7

Alc: 14.9%

RS: dry: 0.01 %

Fermentation and aging:

Destemmed to tank and allowed to cold soak for 5

days before fermenting. Only native yeasts were used.

Only manual punchdowns were done on the cap during fermentation. No pump-overs were done on this wine. Total

time in tank was 15 days. The free run was drained and transferred to French Oak barrels (67% new). Malolactic

occurred naturally in barrel. The wine was aged for 15 months in barrel and racked gently before bottling. The wine was bottled without fining or filtering.

Harvest Date:

October 3rd, 2017

Cases Produced:

124 cases

Tons Harvested:

2.94 tons

Suggested Retail:

\$48

