

2017 "R" SYRAH, Paso Robles, California



Historically, our Syrah has been a blend of three wines produced from the grapes from three of my favorite growers in Paso Robles. I met Steve Carter, Dan Westigard and Bob Goodwin almost thirty years ago when I was the winemaker for J. Lohr and their passion for viticulture was obvious. When I added Syrah to the Runguist lineup of wines, I turned to them for some of the finest Syrah grown in the state, and we have been successful for almost twenty years. But life goes on and with it comes change. Both Steve and Bob have sold the vinevards they farmed when we first met, and we lost Dan to cancer just after the 2013 harvest. But not all is lost. Bob still farms his vineyard for the new owner and Steve has developed a gorgeous new property on the West-side of highway 101. So while changes are afoot, the personalities remain as committed to exceptional fruit as always. While I am saddened to lose the Westigard fruit, I am delighted to get my hands on the Westside Syrah with altitude (1,600 ft).

The 2017 vintage has a deep purple color accompanied by bright garnet hues. The aroma is loaded with intense boysenberry and blackberry; the fruit is bright, voluptuous and dominant. Nuances of hazelnut take a backseat to the deep concentrated dark fruits. On the palate, big juicy flavors of ripe black fruits mingle with those of toasted oak, with a mild dose of flint and minerality. Mature tannins add texture and richness without adding any drying astringency. This wine has plenty of acid and I normally don't suggest aging our Syrah, but this just might be the vintage to stash a couple of bottles in the corner of the cellar for a year or two. The finish is long and lingering, with a veil of smoky deeply toasted/roasted oak.

Varietal Composition: 100 % Syrah

14.6% Alc. 0.74 g/100ml TA 3.40 pH

Oak Regime: 72% American Oak 28% French

Producers of Vineyard Designated Red Table Wines