

WAXWING



2016 Syrah, Flocchini Vineyard, Petaluma Gap

The Vineyard: The Flocchini Vineyard is in the recently approved Petaluma Gap American Viticultural Area (AVA). It's a cool area with lots of summer fog and relentless afternoon winds throughout the growing season. The block where we source our Noir clone fruit sits mid-slope on a western facing exposure. The soil is sandy loam. The grape berries are consistently small and intense making dark-colored wines with fascinating aromatics, full body and dense textures. We've been purchasing Syrah from the Flocchis since 2008. They pick at night so the fruit comes into the winery very cold (perfect for long cold soaks).

Winemaking: 100% of the fruit was crushed by foot whole-cluster and fermented with indigenous yeast. Cold soak, fermentation and maceration were shortened this vintage to manage tannin. Most of the tanks were only on the skins for 9 to 11 days. The tanks were vigorously punched down two to three times per day. The wine was aged in once-used French oak barrels for fifteen months and bottled with no filtration.

I also bottled a two barrel batch of 2016 Flocchini Syrah "Sans Soufre". Flocchini Syrah tends to be inky dark colored with densely layered tannin, the perfect combination to experiment with a non sulfite bottling. Ask to try the "San Soufre" bottling, too.

Technical Data:

101 cases produced

Release date: March, 2018

Alcohol: 13.9%

Ageing: 15 months in once-used French oak barrels

Clone(s): 100% Noir

Food Pairing: My favorite pairing for cool climate Syrah like the Flocchini is a juicy burger with BBQ sauce, bacon and caramelized onions. It also goes great with roasted and grilled meat, southern-style BBQ and cassoulet.

Accolades: 90 points Wine Advocate

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