

# WAXWING



## 2017 Syrah, Cuvée Bohème, California

**The Vineyards:** This is a blend of three coastal Californian Syrah vineyards that are all considered to be "cool climate": Flocchini Vineyard in the Petaluma Gap, Lester Family Vineyard in the Santa Cruz Mountains and Coastview Vineyard in the Gabilan Mountains above the Salinas Valley. All three vineyards produce intensely colored and full flavored Syrah.

**Winemaking:** 100% of the fruit was foot stomped whole cluster. Cold soak lasted seven days in assorted open-top fermenters. Fermentation lasted for two weeks at temperatures up to 90 F. The tanks were vigorously punched down two to three times per day. The wine was aged in once-used French oak barrels for fourteen months and bottled with a light filtration.

Blending trials went on for two months trying to capture the absolute best wine possible from the three vineyards. We ended up using two Flocchini barrels and one of each of the Lester Family and Coastview barrels.

### **Technical Data:**

96 cases produced

Release date: March, 2019

Alcohol: 14.6%

Ageing: 14 months in once-used French oak barrels

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