

THE 2018 SYRAH

WINEGROWING INFORMATION

In 2018, Northern California experienced a dry winter. In May, after bud break, we received six inches of rain. Fast forward to the summer solstice in late June and we saw our first of many 100 degree days. The late rain combined with the heat created lush, fruitful vines. The heat calmed down after veraison and we had slow ripening and prolonged hang time which allowed the classic Kamen flavors to explode. All in all a terrific vintage!

The 2018 Kamen Syrah was crafted from grapes harvested at optimal ripeness, de-stemmed and co-fermented with Viognier skins and sun-dried Syrah stems. We believe this proprietary practice adds both aromatic and textural layers.

TASTING NOTES

Bursting at its aromatic seams! The 2018 Syrah is dark and brooding. Black and purple fruit aromas abound in the glass. Ripe blackberry compote, crème de cassis, freshly cut violets, pencil lead, black plums and sun dried rocks fill the senses. More complex notes of Nori, forest floor, dark Asian spices and soy add layers of interest. The palate is seamless and filled with expressive wild berry flavors and harmonized with soft tannins. The Kamen Estate Syrah is the blueprint of power, balance and refinement. This is a young, powerful wine. Enjoy its evolution over the next 15+ years.

Vineyard Information

100% Estate Grown Syrah at elevations of 1100–1450 ft.
Moon Mountain District AVA, Certified Organic Vineyards

Production and Technical Data

Alcohol: 15.8% | Production: 215 cases | Release Date: April 2021

