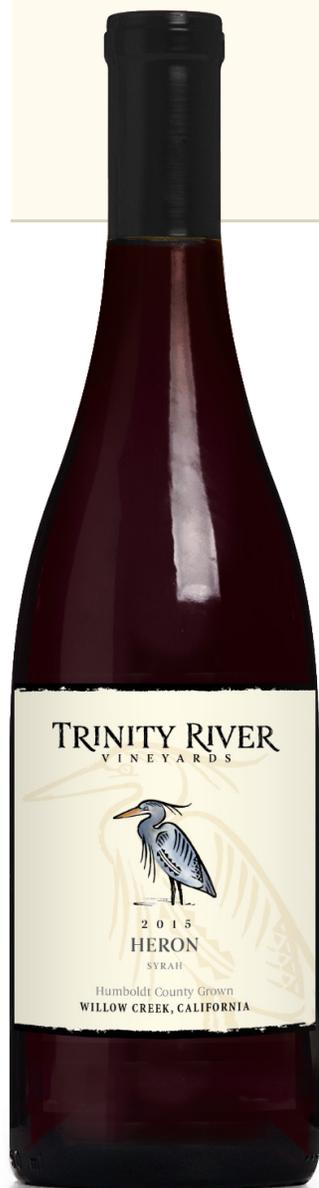


# TRINITY RIVER

VINEYARDS



## 2015 Heron Syrah

### VINTAGE NOTES

2015 in the Willow Creek Appellation of Northern Humboldt County was great year for grape growing, but a tougher year for farming in general. It was very hot and dry for Humboldt County, making 2015 more like a Sonoma or Napa season. Early bud break due to a mild winter and a warm spring allowed for a slightly longer growing season. The one to two inches of rain typical of late September held off and allowed the grapes to hang longer. Consequently, our tannin structure softened up and the excitement for a great vintage began just at optimal ripeness for our Willow Creek Syrah.

### VINEYARD NOTES

We use zero synthetic inputs in our vineyards. Our methods use only mechanical weeding and organic certified sulfur for mold control. Integrated pest management, with its reliance on native predators, allows us to use zero insecticides. The grapes for the 2015 Syrah are sourced from the Covey Lane Vineyard on the “right bank” of the Trinity River. A very unique site because of a large bend in the river, the soils are sand overlaid by mountain alluvium. The soils are deep but well drained. This site is dry-farmed meaning, no irrigation or any water is added. The site relies on deep roots and seasonal precipitation that “charges the soil” to water holding capacity. This is a sustainable farmers dream and the winemakers “holy grail” as the vineyards produce such a unique, placed-based wine; in this case, a thick skinned, dark Syrah with bold, long-lived tannins. This site produces age worthy wines.

### WINEMAKING PRACTICES

Winemaking decisions were made to let the vineyard, the place, speak through the wine. No heavy-handed oak or additives were used to mold this wine into something it is not. Instead, very little is done except to keep it clean and to allow the wine to become itself. Malolactic fermentation occurred slowly over the course of two springs while the wine gained depth and roundness balancing out its cooler climate spunk and verve.

### WINEMAKER'S TASTING NOTES

This is a cool-climate Syrah that got to hang longer than usual and made for tons of blueberry, plummy flavors. The flavors and aromas are dark and brooding as one would expect from Syrah, but brighter and leaner than most California Syrahs. There is a touch of black pepper and baking spices in the finish and the long, lingering mouthfeel is smooth, but pronounced. Ready now, if you are into bold and tannic, it should only improve over the next 15 or more years.

### FOOD PAIRING NOTES

The 2015 Syrah is an excellent choice for hearty, protein rich meals that act to balance the 2015 tannic structure. Yet, the sweet fruit and spicy flavors pair well wild mushrooms or anything off the grill. Cheers!

### VITAL SPECIFICS

VARIETAL COMPOSITION:  
100% Syrah

APPELLATION: Willow Creek,  
Humboldt County, CA

ALCOHOL: 15%

T.A. AT BOTTLING: 5.5g/L

pH AT BOTTLING: 3.68

BRIX AT HARVEST: 26.0°

R.S.: less than 0.02%

COOPERAGE: Mixed years and  
forest from France

MALOLACTIC FERMENTATION:  
100%

BOTTLING DATE: 2016

PRODUCTION: 100 cases

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