

Bougetz Cellars

2017 BOUGETZ CELLARS SAUVAGE MOUNT VEEDER SYRAH

WINEMAKER NOTES

The 2017 Sauvage Mount Veeder Syrah is 100% Syrah sourced from a single block off the Yates Family Vineyard. The wine exhibits a dark, meaty nose, full of black fruits and spice. Showing mountain fruit characteristics, this Syrah has a brooding ruby in color, full-bodied, with scores of blackberries, and black cherry flavors. Very approachable right from the bottle, aging will harness the wildness this wine.

HARVEST NOTES

The winter of 2016-2017 finally showed some relief from the four straight years of drought seen in California. With a wetter than normal winter, the growing season started closer to normal, with flowering occurring early June. Hanging above the fog line most of the season, the vines remained healthy with loose clusters and small berries showing a 2017 saw ravaging wildfires in mid-October, that destroyed land and structures in both Napa and Sonoma. The fruit for this wine was picked well ahead of the fire dangers.



Harvest date: October 5th, 2017

- Appellation: Mount Veeder
- Brix at harvest: 26.4
- Crush: De-stemmed, 100% whole berry, with 20% stem inclusion
- Fermentation: 14-day ferment
- Aging: 20 months, with 50% new French oak, 50% once used
- Alcohol: 14.6%
- pH: 3.66
- TA: 6.10 g/L
- Bottled: July 2019
- Case production: 63 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$49



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