

2018 BOUGETZ CELLARS SAUVAGE MOUNT VEEDER SYRAH

WINEMAKER NOTES

The 2018 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.



The 2018 growing season began with a relatively dry spring and just a bit below normal rainfall over the winter. Budbreak was on time, leading to flowering in late May. The summer didn't see too many heat spikes, but we were treated to cooler than normal mornings leading into harvest, allowing the fruit to hang a little longer than normal. The fruit was picked early on the morning on October 18th.



Harvest date: October 18th, 2018

• Appellation: Mount Veeder

• Brix at harvest: 25.5

 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: 14.9%

• pH: 3.60

TA: 6.30 g/L

• Bottled: June 2020

• Case production: 61 cases

• Winemaker: Thomas Bougetz

Suggested retail: \$49

