

2021 BOUGETZ CELLARS SAUVAGE MOUNT VEEDER SYRAH

WINEMAKER NOTES

The 2021 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 2021 growing season started early with bud break occurring about a week earlier than average. With a shortage of winter rains, we experienced another drought year, with rain totals about 60 percent of normal. Luckily, we didn't see much in the way of heat spikes, so the fruit ripened at a consistent pace. The fruit was harvested at night on October 11th.



Harvest date: October 11th, 2021

Appellation: Mount Veeder

Brix at harvest: 26.5

 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: 3.70

• TA: 6.30 g/L

• Bottled: June 2023

Case production: 69 casesWinemaker: Thomas Bougetz

Suggested retail: \$49

