



2023 SUSCOL SPRINGS SYRAH NAPA VALLEY

Rich, layered, and aromatic, the 2023 Syrah showcases inviting notes of cherry cola, red plum, and peach blossom complemented by white pepper, roasted chestnut, and nutmeg. Concentrated flavors of black cherry and raspberry unfold across the palate, interwoven with hints of clove, toasted nuts, and spice. Plush tannins and a full-bodied texture create depth and elegance, leading to a long, polished finish marked by ripe dark plum, warm spice, and delicate floral notes.

VINEYARDS & VINTAGE

Nestled along Napa Valley's southern boundary, Suscol Springs Vineyard is ideally suited for Syrah, benefiting from warm sunshine tempered by cool Pacific influences. Carefully selected Syrah clones thrive in the vineyard's rocky, well-drained soils, yielding fruit with concentrated flavors, layered complexity, and vineyard character.

The 2023 growing season began with generous winter and spring rainfall, providing ample soil moisture and setting the stage for healthy vine development. Mild summer weather encouraged slow, even ripening, building concentration and complexity while preserving natural acidity. Cool conditions through harvest allowed the fruit extended hang time, resulting in a Syrah with vibrant freshness, layered flavors, and remarkable balance throughout.

WINEMAKING

Hand picked clusters are harvested in the early morning to keep fruit cool and preserve fresh flavors, aromas, and acidity. Syrah berries were gently destemmed and then sorted to ensure consistent quality, while other lots were kept as whole clusters and co-fermented with Viognier. Syrah had a two-day cold soak and fermented in stainless steel tanks, with careful tracking of phenolic extraction to develop color and structure without bitter tannins. Viognier-Syrah included in the blend was fermented whole cluster and gently punched down in open-top fermenter to add different layers of complexity.

GRAPE VARIETY

92% Syrah, 8% Viognier

VINEYARDS

100% Napa Valley

HARVEST DATES

October 18 – 21, 2023

WINEMAKER

Niki Williams

NOTES

ALCOHOL	14.5%
ACIDITY	.577/100 ml
PH	3.76
BOTTLED	February 2025
AGING	14 months in French oak barrels 25% new; 75% neutral