



## gargantua

2013

The goal with this wine was to break down barriers and craft a wine unlike anything Oregon has seen regarding Syrah. We created an aromatic and textural bridge between Oregon terroirs and those of the Northern Rhône. I believe this wine offers a palate that has yet to be defined or accepted in the States. This project has been the most challenging that we have approached since visualizing the Sigrid Chardonnay.

The 2013 Oregon Syrah is dark black cherry in color. There is tremendous Oregon “garrigue”: bay leaf, savory herb garden, white-pepper, with higher toned fruits like dark raspberry, huckleberry and ripe cherry. The body of the wine has a smoked meat component, followed by maitke mushroom on the finish.

The flavors are tense, bright and ripely tannic. It is juicy like candied fruits but with density and a feeling that red fruits are walking a razor’s edge towards the dark side. This is an electrifying wine that captures the aromatic profile of Syrah but gives you the impression that you just don’t know from where. Oregon of course. Overall a delicious wine. DRINK NOW THROUGH 2026+

### vineyard

*60% Folin Vineyard, 40% Doerner Vineyard*

FOLIN is in the Rogue Valley AVA, 1350’ elevation with full sun exposure. Soils - silty clay, loam on gravel. Clones represented - the Phelps and Noir clone.

DOERNER is in the Eola-Amity Hills AVA, 350’ elevation, East facing sun exposure. Nekkia soil series with volcanic Basalt bedrock. Clones are a mix from the Rhône Valley.

### winemaking

*Whole cluster fermentation in open top oak steel vats*

BARREL AGING Aged for 10 months in French Oak barrels and puncheons, 38% new oak.

SEALED WITH BEESWAX Beeswax is a sustainable option for sealing the cork. Due to the wax’s delicate nature, it may have the appearance of bubbles or slight scuff marks.

## gargantua