



gargantua

2014

2014 oregon syrah The 2014 Oregon gargantua Syrah is black cherry in color and offers up heady aromas of dark fruits, savory herbs and warm spices. There is a slight hint of peppered meat and tomato tapenade with bay leaf and French tarragon on the nose. It is richly textured and dark fruited with great acidity which makes this wine mouthwatering while still taught and dense with fine grained, plentiful sweet tannins. This wine is a wine for the cellar but should begin drinking well in 2018 with a decantation. It finishes with Iron driven minerality, meatiness and a savory herb component as well as a note of dark chocolate and tobacco. This is an elegant and succulent but powerfully dense Syrah.

DRINK 2018-2028

ALCOHOL 13.2%

vineyards

A blend of the Symbion Vineyard and the Folin Vineyard. Fermented with 100% whole cluster inclusion and aged in various neutral large French oak barrels (500 and 600 liter) for 14 months.

SYMBION VINEYARD: Eola Amity AVA. Planted in 2001.

Basalt based red clay. 365 feet of elevation.

ENTAV clones: 174,383,877 and 470.

FOLIN VINEYARD: Rogue Valley AVA. Planted in 2002.

Gravel and Silty clay loam. 1350 feet of elevation.

Noir clone and clone 1.

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