

Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



TERRE ROUGE®
CALIFORNIA

SYRAH

LES CÔTES DE L'OUEST

PRODUCED & BOTTLED BY DOMAINE DE LA TERRE ROUGE,
PLYMOUTH, CALIFORNIA. ALC. 14.5% BY VOL.

2014 Terre Rouge Syrah, Les Côtes de l'Ouest

Les Côtes de l'Ouest Syrah (The Hills of the West) is our popular entry-level Syrah. It is made from fruit grown (about 60% of the blend) at a superb vineyard site that is planted in the hills just west of the Amador County line, just a few miles from the Mokelumne River in Clements Hills (a new Lodi sub-appellation). Tight spacing, vertical trellising, and upward shoot positioning give the fruit maximum sun exposure to promote full flavor development. It is blended with our mountain Syrah (the remaining 40% of the blend) grown at several other sites. We chose these sites because of their impeccable vineyard management (some of which we farm) and their flavor compatibility. The soils at the Clements Hills site are alluvium granite rock (Monpellier & Cometa) and the climate is moderated by Delta cooling. The other sites are a variety of volcanic and granite-based soil series that develop grapes with small cluster morphology. We find this wine is very forward and drinkable shortly after bottling, making it a great everyday Syrah, and perfect as a restaurant glass pour. This 2014 vintage has beautiful color with rich, silky, wild raspberry fruit flavors laced with pepper, sage, tar, and olive/herb tones. Aromas are raspberry, smoky, wild gamey, peppery, and cinnamon. The wine has a clean purity of Syrah fruit that is reminiscent of many St. Joseph's and other Northern Rhone's. It has forward fruit flavors and great acid balance. It is very smooth and savory in the mouth.

We harvested these Syrah sites about normal in 2014 on the 12th and 13th of September at approximately 24.5 to 25.0° brix. The berry size was about normal in 2014, but we decided to co-ferment the Syrah with a bit of Viognier in each fermentor to finesse the wine. The grapes were lightly crushed and fermented in our larger tanks and irrigated to minimize tannin extraction and aged 17 months in approximately 20% new and 80% used French oak barrels. The finished wine is 96% Syrah and 4% Viognier. It was bottled at the end of March in 2016 and given an additional two years in the bottle as part of its élevage. We think this is always one of the best bottles of Syrah on the market for around 25 bucks!

14.5% alcohol by vol.; 3.8 pH; 6.3 gm./liter total acidity
Suggested Retail: \$25 a bottle

Medium garnet in the glass, this wine smells of bloody steak, dried flowers and cassis. In the mouth, cassis and black cherry have a wonderful deep earthy backbone and excellent acidity. Savory notes of herbs emerge on the finish that seems to ooze out of the felt-like tannins that coat the mouth. 14.5% alcohol. Score: between 8.5 and 9. Cost: \$24
Alder Yarrow; Vinography - Jancis Robinson Newsletter

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