Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



TERREROUGE

SYRAH

LES CÔTES DE L'OUEST

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

2018 Terre Rouge Syrah, Les Côtes de l'Ouest

This is the twentieth vintage of our Les Côtes de l'Ouest Syrah. It is made from fruit grown (about 25% 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 the Clements Hills AVA. Tight spacing, vertical trellising, and upward shoot positioning give the fruit maximum sun exposure to promote full flavor development. This site is blended with our mountain Syrah's (the remaining 75% of the blend) grown at several other vineyard sites higher in the Sierra Nevada Foothills. We chose theses 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 higher 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 2018 vintage has beautiful deep 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 theses Syrah sites at a bit later in this cooler, calendar year of 2018 - exactly on the 25th of September at 24.5 to 25.0° brix. The berry size was a bit smaller in 2018, and we co-fermented the Syrah with a bit of Viognier in each fermenter to finesse the wine as we always try to do with this cuvée. The grapes were lightly-crushed and fermented in our larger tanks and irrigated to minimize tannin extraction and aged 17 months in 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 2020. We think this is always one of the best Syrah values in the market!

14.5% alcohol by vol.; 3.72 pH; 6.3 gm./liter total acidity