Domaine de la Terre Rouge terre rouge® and Easton Wines



2016 Terre Rouge Syrah, Ascent® - Sierra Foothills

Ascent Syrah represents the pinnacle of Syrah production at TERRE ROUGE. Eight of our very best barrels of Syrah are selected from our cellar each vintage to make a meager 400/6 packs of this luxury cuvée. All of the grapes are grown in selected Syrah sites scattered throughout the Sierra Nevada in granite and volcanic-based soils. This is a deeply concentrated wine with dense layers of aromatic complexity. Loads of deeply-concentrated and incredibly spicy fruit aromas fill your glass. In the mouth you'll find thick concentrated and riotous meaty Syrah flavors, smoky wood tones, exotic spices, mineral tones, and fine tannins. Great structure and aging potential. The grapes macerated for two weeks in an open-top fermenter with punch-downs two to three times a day. The wine was aged for 23 months in French oak barrels (François Frères, Ermitage, and other cooperages - from four different forests) and lightly egg-white fined prior to being bottled unfiltered.

2016 was a solid, but average ripening year, due to it being towards the end of the ongoing California drought. We had an regular Spring season, with bud break in late April, yields were about average, and the harvest proceeded in its average growing window. The grapes and clusters were of a normal size. The Syrah harvest started in mid-September and finished in mid-October and was a couple of weeks earlier than our latest harvest years. The finished wines have a plush, elegant, and silky texture. This wine will benefit from several years of bottle age, as was intended by the winemaker.

14.5 % alcohol by vol.; 3.85 pH; 6.1 gm./liter total acidity - 400/6 packs bottled