



BLACK ANKLE

vineyards

2023 PHYLLITE

WINE PROFILE:

The 2023 premium reds are just demanding to be seen now – showing themselves to be much more open knit than 2022s, which are unfurling more slowly (though still quite beautifully). We're fortunate to have these two vintages next to each other as they will surely prove to be a joy to compare side by side in the years to come. The 2023 Phyllite presents itself as handsome and elegant with notes of dark berries, peppercorn, kirsch, violets, burning embers, underbrush and cured meats with long, savory finish. A little time in glass really wakes it up and sends aromas soaring out of the glass. The tannins are refined and gentle enough to allow for the fruit profile to fully evolve on the palate. It is thoughtful and detailed, with ample structure and potential for development, but more importantly than any of that, it is a joy to drink right now - complex as you'd want with pleasure at its center. As generous as it is now, there is clear potential for this wine to evolve in the cellar. Its wilder more savory side will reveal itself in time. It is certainly a wine for old world Syrah lovers, but Pinot Noir fans will find a lot to like here as well. It offers a quiet power, body and flavor without weightiness. For fans of the Bordeaux-style blends, come to the tasting room and give it a try. I think you'll be pleasantly surprised.

ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

WINEMAKING NOTES:

Estate-grown and sustainably grown on our 146-acre farm, our grapes are tended by hand multiple times throughout the growing season and are harvested by hand in the fall. After vinification and barrel aging for about 18 months (sometimes longer), we will sit down at the blending table to see what wines we can make. We will always strive to make our premium reds first; however, we are usually able to make our customer favorites as well in most vintage years. From our 2021 harvest we were able to make our Leaf-Stone as well as another Premium Syrah, our Phyllite, which is making its third appearance in our tasting room line-up.

VARIETAL:

100% Syrah

ABV: 13.3%

BOTTLED: Spring 2025

ÉLEVAGE:

18 months in oak barrels

CASES: 440

VINES PER ACRE: 1895

GEOLOGY:

Decomposing Slate laced with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron



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