



BLACK ANKLE

vineyards

2024 SYRAH ROSÉ

WINE PROFILE:

This 100% Syrah Rosé is all about balance and brightness. A lively rush of acidity carries notes of wild strawberry, white peach, and a whisper of sea breeze across the palate. It's crisp yet textured, with a subtle stony minerality that keeps everything beautifully grounded. Fresh, expressive, and irresistibly drinkable — the kind of wine that feels like sunlight in motion.

ABOUT THE VINTAGE/GROWING SEASON:

Winter was great, spring was beautiful, and we missed all of the frost. We got a big drought early in the season (we usually like a small drought if we can be picky about it). Our older vines struggled through the drought, resulting in a lower yield for those guys. We went 20 years without fertilizing these vines, and after the droughts in 2023 and 2024, we decided to start adding compost to our older vines to help give them that needed boost. Our younger vines at Live Edge, Tortuga, and Black Ankle embraced the drought and showed us fantastic fruit. The harvest started out dry, and actually resulted in the most beautiful white wines we've seen to date. The reds from Merlot all the way through to Cabernet Franc were excellent, and right when we were ready to pick Cabernet Sauvignon, we got 8 straight days of rain thanks to the remnants of a hurricane down south. Thanks to expertise from our vineyard crew, we were able to harvest almost everything before the rain, and when we sat down at the blending table, we counted our blessings as we were able to blend some fantastic wines.

WINEMAKING NOTES:

Rosé is actually one of the most simple wines we make at BAV, but it is also the most fragile. During harvest, when we bring in a load of a red variety (typically Merlot, Syrah, Petit Verdot, or Malbec), we immediately put it in a tank and bleed off around 20% of the juice specifically for rosé. The other 80% is left in the tank with 100% of the skins, making our red wines more complex and concentrated. We take that 20%, put it in a tank, and let it ferment on its own as if it were a white wine, stirring it in the winter and then bottling it in the spring. If not handled carefully, we will lose the pink color, pretty aroma, and robust flavors.

VARIETAL:

100% Syrah

ABV: 12.7%

HARVESTED:

August 26

BOTTLED: April 2025

CASES: 220

VINES PER ACRE: 1895

GEOLOGY:

Decomposing Slate laced with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron



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