

2024 Syrah

TASTING NOTES

The 2024 Syrah offers a deep nose with notes of white pepper, elderberry and plum. The palate is rich and textured with notes of blueberry and blackberry layered with licorice and black tea. Elevated tannins and balanced acidity suggest youth and elegance, promising to age well.

VARIETY	100% Syrah	ALC/VOL	14.0%
CLONE	470 / 174	PRODUCTION	325 Cases
BARREL AGING	100% Neutral French Oak, 11 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	October 10 th , 2024		

THE VINTAGE

The 2024 vintage in Carmel Valley was marked by generally favorable and moderate weather conditions throughout the growing season. The year started with typical winter rainfall, which helped to replenish the soil moisture and set a solid foundation for the vines. Spring and summer were dry, with warm temperatures that allowed for steady vine growth and consistent ripening. Heat was moderate, avoiding any extreme conditions, which helped to set a modest but ample crop. Cooperative and mild weather facilitated even ripening and an on-time harvest. Picking began with Pinot Noir for the Reserve Jarman Sparkling Brut Rosé on August 26th and concluded with the Syrah on October 10th. Overall, agreeable weather patterns contributed to a harvest with vibrant fruit, fresh acidity, and good overall balance. The wines have excellent potential and are progressing very well in the cellar.

For more detailed information, please visit our website.

