

MACLAREN

Syrah

MOAVENI VINEYARD

2016



VINEYARD NOTES

Located against the Sonoma Mountain ridge, the higher elevation of this Bennett Valley vineyard has different fog patterns, which allows for evenly ripened fruit. It is a steep vineyard promoting water run-off, resulting in smaller berries and more intense flavors in the wine.

WINEMAKER NOTES

The vineyard was harvested in late September. The juice was on the skins for 18 days during fermentation prior to being pressed off to tank to begin malolactic fermentation. The wine was racked to 100% French oak barrels before aging for 14 months and bottling unfiltered and unfinned.

TASTING NOTES

Moaveni Syrah opens with beautiful allspice and chai aromas and develops into a palate of boysenberries, blackberries and cracked peppercorns. Notably from the volcanic soil, the fruit lends velvety tannins and a long, plush finish to deliver a rich and supple mouthfeel.

FOOD PAIRINGS

Spicy dry-rubbed chicken or pork, braised beef and gamey meats and aged hard cheeses like Gouda.



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| VINEYARD Moaveni Vineyard | VINE AGE 10 years | PRODUCTION 220 cases |
| APPELLATION Bennett Valley | HARVEST DATE September 20th, 2016 | ALCOHOL 14% |
| CLONES Alban | BARREL AGING 14 months in neutral French oak | SRP \$52 |
