Cyrano 2016

CYRANO & ROXANE

I always loved the play Cyrano de Bergerac. I even developed a crush on Roxane, which is why I jumped at the chance to play the role of Cyrano in my high school play. After delivering the last line of dialogue: "My white plume!" the audience fell silent. I have no idea whether it was because I was very good or very bad. (I'd like to believe very good!) To this day, I still think it's a wonderfully romantic play, perfect for two beautiful wines.

—FRANCIS FORD COPPOLA

SONOMA COUNTY

Cyrano's French background inspired our use of Grenache, a French varietal. Over the years, we've used Grenache in a number of our red blends, all while contemplating a way to get our hands on enough to create a single-varietal expression of a dramatic red grape that enchants us with its unique combination of red fruits, peppery spice character, and herbal "garrigue" notes. Eventually, we found a vineyard that produces exquisite Grenache, inspiring the creation of this poetic wine.

WINEMAKER'S NOTES

We use very little new oak with this wine so as not to overpower the aromas and flavors. The fruit is picked in the early morning, cold soaked and fermented cool to retain the varietal's natural acidity. It's then placed into mainly 1 and 2-year-old barrels for maturation. 2016 was a traditional vintage in terms of weather. A cold, rainy winter prepared the vines for good yields and helped prolong the season, giving the vines extra hang time to accumulate flavor intensity. This vintage yielded outstanding fruit with excellent concentration.

TASTING NOTES

Spicy accents and vibrant aromas of raspberry, hibiscus tea and a distinct strawberry jam note create Cyrano's first impressions. Medium-bodied and beautifully textured with supple tannins and a light roasted oak tone on the palate, you'll find fleshy red fruits like pomegranate, cherry, and plum with a touch of floral notes and hint of anise. These flavors stretch out over the palate and create a long, seductive finish.

APPELLATION: Sonoma County

BLEND: 91% Grenache, 8% Mourvedre, 1% Syrah

TOTAL ACIDITY: .48g/100ml

BARREL REGIMEN: 4 months, 1-2 year French oak



pH: 3.8



