

VILLA CREEK



2016 Bête Noire

BLEND

70% Syrah, 28% Mourvèdre, 2% Grenache Blanc

HARVEST DATE

October 10 - October 15, 2016

BOTTLED DATE

January 25, 2018

VINEYARDS

James Berry: Organic, clay over limestone

G2: Sustainable, Monterey Shale, calcareous

2016 VINTAGE

Ample winter rain was not enough to reach average numbers or bring us out of the 5 year drought. A cold winter was followed by a warm February. Bud break was a bit early and a late frost led to some frost in our lower blocks. Summer was consistently warm as was the very end of the growing season. Conditions were almost optimal for a ripe round vintage.

VINIFICATION

James Berry Syrah and Mourvedre were co-fermented 25% whole clusters. G2 Syrah was co-fermented with Grenache Blanc to provide a bit of acid and freshness. Aged in 75% new French oak.

TASTING NOTES

The beast is back! In our third rendition of Bete Noire we have included fruit from James Berry Vineyard and G2 Vineyard, both located in the Willow Creek District, arguably Paso Robles' best Syrah growing microclimate. This wine is for those of you that like to turn the volume to 11! Sexy, opulent and pure are all adjectives that come to mind. Aromatics of blackberry jam, cured meats, wet rocks and campfire transition to a concentrated full bodied, rich monster with supple tannins and a finish that goes on and on. There is not much of this hedonistic beauty so grab what you can. Drink 2018-2028

REVIEWS

Not yet reviewed.