

Covenant

2017 LANDSMAN SYRAH

The 2017 vintage capped a 6-year streak where we thought it just couldn't get any better. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and soft, supple tannins.

ABOUT THE WINE:

Our Syrah is sourced from the Moaveni Vineyard in Bennett Valley. Located on the western side of Sonoma Mountain, the vineyard offers a cool microclimate that obliges us to wait until late in the season to pick. But the resulting wine is rich with classically complex Syrah flavors. Primary fermentation is with native yeast; secondary fermentation is with native ML.

TASTING NOTES:

To our taste, this is one of our most concentrated wines. Full-bodied, with firm, ripe tannins, it offers flavors and aromas redolent of forest floor, coffee, and dark, black fruit. It is an arresting wine that lingers delightfully on the palate.

VARIETAL:

Syrah

APPELLATION:

Bennett Valley, Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:

18 Months In 100%
French Oak (30% new)

CASES PRODUCED:

250

SUGGESTED RETAIL:

\$45



(510) 559-9045

WINE@COVENANTWINES.COM

COVENANTWINES.COM

SYRAH