

# Covenant

## 2024 LANDSMAN SYRAH

### **ABOUT THE WINE:**

Our relationship with Moaveni Vineyard in Bennett Valley began in 2012, and from the very first vintage, we knew we had found something special. Steep, west-facing slopes, afternoon sun, and the Alden clone combine to produce Syrah of remarkable depth and character. When the 2020 fires made harvesting impossible, we headed south — but Moaveni was never far from our minds.

We continued sourcing small amounts in subsequent years, waiting for the right moment to return. In 2024, that moment arrived. The quality of this fruit is as extraordinary as ever, and we are thrilled to bring our Sonoma Syrah roots back to the forefront with this spring Landsman release.

### **TASTING NOTES:**

Rich layers of plum, cassis and black cherry are woven together with subtle earthy undertones, delivering the elegance and structure that define a classic Syrah. Firm yet supple tannins provide a refined framework, making this wine as approachable now as it is built for the cellar.

On the nose, the dark fruit gives way to hints of cracked pepper and dried herbs, the hallmarks of Bennett Valley Syrah at its best. On the palate, those same earthy notes thread through, grounding the wine's richness and carrying through to a finish that is long, savory and composed. Decant 30-45 minutes before serving and expect it to continue revealing itself well into the evening.

### **VARIETAL:**

Syrah (100%)

### **APPELLATION:**

Bennett Valley

### **FARMING PRACTICES:**

Certified Organic Vineyard

### **PRODUCTION NOTES:**

Native Yeast Fermentation;  
Native ML; Unfiltered; Unfined

### **AGING:**

16 Months in 100%  
French Oak (50% New)

### **CASES PRODUCED:**

250

### **SUGGESTED RETAIL:**

\$48



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SYRAH