

Michel-Schlumberger 2015 Dry Creek Valley

PLATINUM COLLECTION Syrah



Varietal Composition: 100% Syrah

The Vineyard: Our finest mountaintop block of Syrah, with its amazingly dense, deep, rich flavor and inky color, makes up half of this blend. To complete the “Platinum” Michel-Schlumberger experience, we have selected the other barrels from two outstanding clones of Syrah grown on our steeply terraced and benchland blocks. Each of these elements adds layers of nuance, complexity and depth to this wine.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 9th to 14th, 2015 Average brix: 27.0 pH: 3.69 TA: 0.67 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: Aged for 22 months in finest “tight-grain” French oak barrels (50% new). Six “best barrels” were selected and blended for the optimum expression of flavor and structure for this wine.

Sensory Notes: Color: Dark ruby

Aromas: Black cherry and dark plum

Palate: Elegant texture with a richly layered finish of black cherry and dark plum

Bottling Date: June 29th, 2017

Cases Produced: 142

Final Technical Info: pH: 3.87 TA: 0.59 g/100ml Alc: 15.2%