

Inglenook



APPELLATION:	Rutherford, CA
BLEND:	100% Syrah
VINEYARD:	Снатеаи & Gate
BARREL REGIMEN:	16 MONTHS FRENCH AND AMERICAN OAK BARRELS; 30% NEW
Average Cases Produced: 1,500	
ALCOHOL: 14.9%	
RELEASE DATE:	May 2013

2010 RC RESERVE SYRAH

HISTORY

Inspired by the great Australian heavyweights of Barossa and McLaren Vale as well as by the more pedigreed Syrah-based wines from the Northern Rhone of France, Roman Coppola and the Inglenook winemaking team set out to create a unique Syrah that combined the nuance and texture of the Old World with the powerful fruit of the New World. Rutherford's temperate climate, alluvial soils and the eastern exposure where the vines are planted at the Inglenook estate offer envious conditions for producing a rich, opulent wine.

Roman Coppola designed the label for RC Reserve Syrah, selecting bold typeface and simple artwork to parallel the pure character and intense flavor of the bottle's contents.

THE VINEYARDS

Although Inglenook is primarily planted to Cabernet, portions of the property are extremely well suited to other red grape varietals such as Syrah. In 1996, Syrah clones #1 and #7 from the Barossa Field Station were planted in the loamy soil of the Gate Vineyard. More recently, we budded a 12-acre parcel in the Chateau Vineyard Block S3 with clones #2, #4 and #6. Both fruit sources demonstrate ripe, clearly defined Syrah flavors with the Chateau Block offering exotic nuances of spices and savory aromas and the Gate Block delivering dense fruit with immense color saturation.

THE VINTAGE

2010 saw one of the coolest growing seasons of the last 30 years. Chilly spring temperatures resulted in slight delays in bud break and bloom, but the weather didn't affect fruit set or the maturation of clusters through the bloom stage. The consistently cool weather allowed the fruit a slow rate of sugar development and necessitated longer hangtime. This resulted in highly fragrant and flavorful grapes with a more elegant structure than in warmer years.

WINEMAKER'S NOTES

For the first time in years we have bottled a 100% Syrah because the fruit we harvested was so pure in character. It was also quite powerful in structure, color, and flavor, giving us a beautifully balanced wine that shows great finesse. Fermentation was done without stems and the wine was aged for 16 months, thereby making the wine softer, more elegant, and approachable in its youth.

TASTING NOTES

A sophisticated presentation of intensely fragrant fruit comes alive in our 2010 RC Reserve Syrah. The wine bestows an alluring scent of violets, blackberries, cinnamon, vanilla, white pepper and ash. While initial impressions are round and subtle, the mid-palate offers juicy flavors of cherries, raspberries and red fruits, which slowly expand, intensify, and finish with great length and persistence. The differing nose and palate reflect the complexity of this wine and its ability to develop further with time. This vintage, while less dense than in years past, offers tremendous balance, an elegant texture, restrained alcohol presence, and a rich tapestry of flavor.