



Inglenook

2011 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 a 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 varieties 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

2011 was a particularly challenging year because of rain that poured down late in the season near harvest time. Not only did the wet weather threaten to diminish the fruit’s concentration, it also brought about botrytis. We decided to pick blocks and areas within the sub-divided blocks, clusters, or parts of clusters, to have the best ripeness possible without losing the crop. With this harvest, the grapes were less concentrated than in years prior but they had a fresh quality about them and still a good level of complexity.

WINEMAKER’S NOTES

Despite weather conditions and thanks to low yields, this was a great vintage for Syrah because the fruit achieved excellent ripeness. This year’s fruit also showed great complexity, so we only added a very small amount of Petite Sirah to increase the wine’s density. Following fermentation the lots were aged for 15 months in a combination of French and American oak with thirty percent of all barrels being new wood.

TASTING NOTES

This beautifully textured, full-bodied Syrah, offers a lavish fragrance that includes notes of violets, caramel, black currant, sweet tobacco, bright red fruits, toasted oak, and roses. As if the nose wasn’t enticing enough, the palate unfolds with an equally alluring complement of complex flavors from rich red and black fruits to Mexican chocolate. Extremely well-balanced and with an overlay of fine tannins, this year’s RC Syrah is a sophisticated expression of our Rutherford terroir.

APPELLATION:	RUTHERFORD, CA
BLEND:	97% SYRAH, 3% PETITE SIRAH
VINEYARD:	CHATEAU & GATE
BARREL REGIMEN:	15 MONTHS FRENCH AND AMERICAN OAK BARRELS; 30% NEW
AVERAGE CASES PRODUCED:	860
ALCOHOL:	14.8%
RELEASE DATE:	APRIL 2014