



TIME & DIRECTION

2020 'Old School' Syrah
94% Syrah, 6% Viognier

Wine Facts For Nerds:

pH: 3.71

TA: 592 g/L

ABV: 13.3%

Stem Inclusion: 5%

AVA: Royal Slope

Vineyards: Solaksen & Corfu Crossing

Elevation: 1430 ft

Soil type: Adkins very fine sandy loam, Taunton fine sandy loam

Aged in neutral, 500L puncheons

First and foremost, I want to share my disdain for writing tasting notes. Read the back label of the 'Old School' Syrah & you will see my general opinion on how tasting notes are written. What I taste, is not what you taste. All you really need is, do I like the wine, yes or no. It's really that simple. Having said that, here is what I smell & taste in this wine.

The Wine:

Aromas & Visuals: Cured meats, marcona almonds, dark fruits, violets, lilies, acacia, rose petals.

Flavors & Mouthfeel: floral roller coaster, blackberry, mild tannins, moderate acid, rhubarb pie.

