

LIVINGSTON MOFFETT

2001 MITCHELL VINEYARD

Napa Valley

Syrah

PHILOSOPHY: Viticultural practices are focused on curtailing the natural vigor of the syrah grapes and achieving greater flavor intensity. We use all natural yeast fermentation and blend 5% viognier grapes in the tradition of the finest Northern Rhone syrah and no filtration or fining at the time of bottling.

VINEYARD: Located mid-valley on a sun-drenched alluvial bench, Mitchell Vineyard consists of four acres planted in 1994.

HARVEST DATE: September 20th

TONS PER ACRE: 3.5 tons per acre

BRIX: 24.8

BLEND: 95% Syrah, 5% Viognier

PRODUCTION: 541 cases

WINEMAKER: Mark Moffett & Marco DiGiulio

BARREL AGING: 22 months in French oak (Burgundy) 40% new barrels

PRODUCTION NOTES: Natural yeast fermentation, extended maceration, no filtering or fining, 25% of the Viognier is co-fermented and 75% is blended in after 12 months to keep its freshness.

TASTING NOTES: “Dark red / purple color. An exotic aroma of almost tropical fruit (papaya), plum cola berry and spice. The wine is very rich with well rounded tannins and loads of ripe red fruit such as red currant, sour cherry and plum. Oak takes a back seat to the fruit that adds some subtle spice, especially on the finish, where a chocolate mocha note comes through.

This wine will be at its best in 2 to 7 years.”

Marco DiGiulio