

HOP BARN HILL S Y R A H

The Hop Barn Hill Syrah was planted 6 years ago on a rocky slope near the old hop barn where we house our wine making facility and tasting room. This wine is a perfect example of the quality of fruit that young vines can produce when they are farmed properly with the right climate and soil conditions. The grapevines are planted meter by 2 meters apart on an acre and a half, yielding no more than 3 barrels each vintage. The rows are vertically trellised, with the fruit hanging 26 inches above the ground, promoting sunlight for ripening and air movement between the rows to prevent mildew.

The grapes are tasted and then hand selected during harvest time by owner, Lee Martinelli Sr., and wine maker Helen Turley. The berries undergo a long cool fermentation process, are fermented with wild yeast, and rest in 75% new French oak for 10 months before bottling. This handcrafted wine is unfiltered, neither cold nor heat stabilized and contains naturally occurring sediment. Enjoy!

Wine Maker: Helen Turley Assistant Wine Maker: Bryan Kvamme

The Hop Barn Hill Syrah in the Press

1999 Vintage ~ 97 pts. Robert M. Parker, Jr.

2000 Vintage ~ 95+ pts. Robert M. Parker, Jr.

2001 Vintage ~ 94-96 pts. Robert M. Parker, Jr. ~ 91+ pts. Stephen Tanzer

2002 Vintage ~ 96 pts. Robert M. Parker, Jr. ~ 93 pts. Wine Spectator

"... It is a syrup of a Syrah offering blackberry liqueur characteristics intermixed with hints of pepper, white flowers, and licorice. Full-throttle, intensely concentrated, pure, and multidimensional, this is a knock-out Syrah..."

Robert M. Parker, Jr.

"A rich, distinctive Syrah, with layers of plush blackberry, huckleberry and spicy, beefy scents. The texture is almost syrupy, and the finish is smooth and complex, offering hints of spice, nutmeg, lavender and rose petal. Drink now through 2010." James Laube

