



Hop Barn Hill Syrah

Russian River Valley

2012

Vineyard Character

The Hop Barn Hill Syrah Vineyard was planted in 1996 on a rocky slope near the old hop barn where we house our winemaking facility and tasting room. The grapevines are planted in four separate blocks meter by two meters apart, on less than an acre of land which yields no more than 3 barrels each vintage. The rows are vertically trellised with the fruit hanging 26 inches above the ground, which promotes sunlight for ripening and air movement between the rows to prevent mildew.

Growing Year

This was a fairly mild year, similar to 2007 and 2009. The harvest looked like it was going to be early because of the early heat and bud break, but this ended up being a long, drawn out season with consistent growing temperatures. The wines have good tannins, structure, and a nice acid balance.

Wine Statistics

The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. After being picked, the fruit undergoes a five-day cold soak for the early extraction of flavors and color, followed by a wild yeast fermentation that promotes greater character and depth when the wine matures. The grapes in the fermentation tank are pressed and the wine is barreled down un-racked while it is still fermenting, allowing it to “marry” with the new French oak barrels. The wine completes the sugar and the malolactic fermentation in in 90% new French oak and then ages on its gross lees for one year before bottling. The wine is neither heat nor cold stabilized, is un-fined and un-filtered, and clarified only by racking before bottling.

Case Production: 52

Tasting Notes

The 2012 Hop Barn Hill Syrah has deep leather aromas, with bacon fat and plum. The palate has a rich intensity and flavors of mocha and dense dark fruits.

Historical Acclaim

2012 Vintage

- 96 points. Robert M Parker Jr. Wine Advocate
- 94 points. Antonio Galloni Vinous

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green