

2016 SYNERGY 54% MOURVÈDRE AND 46% GRENACHE ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with average rainfall, the 2016 growing season got off to a fast start with the very early bud break and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with near-record heat accumulation. Flowering occurred under good weather conditions which resulted in an average-sized crop. Harvest was rapid and trouble-free, yielding Mourvèdre and Grenache fruit that was perfectly ripe and loaded with delicious flavor. Harvest occurred two days: September 9 for Grenache and October 1 for Mourvèdre.

WINEMAKING NOTES

Two-thirds of the grapes were gently destemmed and one-third went as whole clusters into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing, the young wines went straight to stainless steel tanks for aging. After one racking, 54% Mourvèdre and 46% Grenache were combined for the final blend, which was gently filtered and bottled August 26, 2017.

TASTING NOTES

This wine has a perfect, beautiful ruby hue and a complex aroma of warm cinnamon, dark currant, and cherry liqueur. The whole clusters add lively brightness to the aroma. Spice drives the palate flavors on top of cocoa and pomegranate. With a firm structure of grainy tannin, this wine has a long life ahead in the bottle.

AWARDS

Silver, 2022 Sunset Magazine Wine Competition; Gold, 2020 San Francisco Chronicle Wine Competition; Bronze, 2019 Sunset Magazine Wine Competition; Silver, 2019 Press Democrat North Coast Wine Challenge; Silver, 2019 San Francisco Chronicle Wine Competition.

HARVEST DATE September 9 & October 1, 2016 BOTTLING DATE August 26, 2017 MOURVÈDRE GRAPES AT HARVEST 26.7 degrees Brix~4.1 gr/L total acid~3.89 pH GRENACHE GRAPES AT HARVEST 23.6 degrees Brix~5.0 gr/L total acid~3.64 pH WINE AT BOTTLING 5.24 gr/L total acid~3.77 pH~14.5% by vol. alcohol

