



INDIAN LEAP WINERY

2013 SYNERGY

72% MOURVÈDRE AND 28% 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 lower than average rainfall, the 2013 growing season got off to a fast start and proceeded without incident—no frost or significant rain—under warm conditions. Harvest was rapid and trouble-free, resulting in two perfect grape lots that made this blend: Mourvèdre and Grenache. The Grenache came in a month before the Mourvèdre, but balmy conditions of that Indian Summer ripened both to perfection.

WINEMAKING NOTES

Grapes were gently destemmed 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 French oak barrels—25% of which were new—for aging. After one racking, 72% Mourvèdre and 28% Grenache were combined for the final blend, which was gently filtered and bottled August 7, 2014.

TASTING NOTES

Dark ruby and magenta in color, this wine has an inviting aroma of dark chocolate and black cherry with hints of dusty loam and dried herbs. With firm acidity and rich tannin, it delivers a satisfying flavor that lasts and lasts. Delicious and supple now, it is certain to evolve beautifully with several years of patient cellaring.



HARVEST DATE September 7 and October 8, 2013 **BOTTLING DATE** August 7, 2014

MOURVÈDRE GRAPES AT HARVEST 26.2 degrees Brix~4.41 gr/L total acid~3.68 pH

GRENACHE GRAPES AT HARVEST 24.6 degrees Brix~5.23 gr/L total acid~3.55 pH

WINE AT BOTTLING 5.04 gr/L total acid~3.78 pH~14.7% by vol. alcohol