



# INDIAN LEAP

## WINERY

### 2017 SYNERGY

51% MOURVÈDRE, 23% GRENACHE AND 26% CINSAUT  
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 exceptionally high rainfall, the 2017 growing season got off to a slow start with some April rain. Almost ideal weather in May during flowering resulted in an about average crop. Harvest was smooth with average timing, marred only by a heat spike in mid-September. The growing season finished with devastating fires in our area, fortunately well after our grapes were picked. Overall heat accumulation was above average.

#### WINEMAKING NOTES

Two-thirds of the grapes were gently destemmed and one-third went as whole clusters into a single, chilled fermenter and held for three days of cold soak before the start of fermentation. 51% Mourvèdre, 23% Grenache, and 26% Cinsaut comprised the blend. As the tank warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing, the young wine went straight to a stainless steel tank for aging. After one racking, the blend was gently filtered and bottled June 19, 2018.

#### TASTING NOTES

This wine has a perfect, slightly translucent ruby hue. The aroma of this wine is of Bing cherry followed by a complex array of loam and leather notes. The whole clusters add lively perkiness to the aroma. Red cherry and pomegranate drive the energetic palate with a plush structure of gentle tannin, this wine has a long life ahead in the bottle.

#### AWARDS

Silver, 2023 Orange County Wine Competition; Silver, 2020 *Sunset Magazine* Wine Competition.

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**HARVEST DATE** September 29, 2017 **BOTTLING DATE** June 19, 2018

**GRAPES AT HARVEST** 24.2 degrees Brix~3.2 gr/L total acid~3.91 pH

**WINE AT BOTTLING** 4.25 gr/L total acid~3.76 pH~14.1% by vol. alcohol

