

Brassfield Estate 2021 Syrah Perspective

Brassfield Estate wines reflect the distinctness and diversity of our vineyards – from the elevated valley floor of High Serenity Ranch to the lofty and secluded Volcano Ridge. With cool marine breezes, volcanic soils and high elevations ranging from 1800 ft. to 3000 ft, High Valley's unique transverse geography makes this AVA an unparalleled North Coast wine growing region. The eastern and southern regions of High Valley boast views of the largest natural lake in California, Clearlake. Additionally, Lake County claims the title of the best air quality in the state. Brassfield Estate wines are fruit-driven, balanced and delicious. Our Winemaker, Carlos Valadez, has generational roots at Brassfield Estate and is focused on certified sustainable viticulture practices and classic winemaking techniques.



ALCOHOL: 14.6 % | **pH:** 3.66 | **COMPOSITION:** 94% Syrah, 6% Viognier

VINEYARD:

At a lofty 3000ft. above sea level Perspective Vineyard sits high above Paradise Valley and Clearlake Oaks. This vineyard offers a commanding view of Clearlake and Mt. Konocti. Our highest elevation site is not only our most visually stunning, but also our most unique, planted with six different Syrah clones, and utilizing a Roman trellising system. Perspective is one of the only vineyards in North America to be planted in this fashion. The terroir is reminiscent of the Côte-Rôtie region in Rhône Valley, with howling winds that cool the vines on hot days. This vineyard was planted with an exceptionally high density, creating a perfect setting for inducing vine stress. Such stress limits the yield of the crop, which in turn leads to the production of wines that are richly concentrated and possess a multifaceted complexity.

WINEMAKING:

Here at Brassfield Estate, our winemaking emphasizes quality and the use of traditional handcrafted techniques, which create wines that have both power and finesse. We hand-picked the grapes for our Perspective Vineyard Syrah in the early morning to optimize fruit quality. As is traditional in the French region of Côte-Rôtie, a small amount of Viognier is harvested and co-fermented with this Syrah. We then crushed and transferred the fruit to one of two open top oak fermenters, two open top French Oak Puncheons and a small stainless tank. We used twice daily punch downs to keep fermentation healthy. The wine was blended then barreled down into 30% New French and 5% New American Oak to undergo malolactic fermentation in our extensive wine caves. To showcase the fruit and structure of this wine, we aged the wine in barrel for 6 months, then transferred to one of two concrete vessels for an additional 14 months. Sur lie aging with battonage (lees stirring) once a month created additional body and texture in the wine. This wine is unfinned and bottled with minimal filtration to preserve aromatics and maximize quality.

TASTING NOTES:

The 2021 Syrah Perspective captivates with an intense purple, hinting at its depth and richness. The nose is a complex tapestry of aromas, beginning with the sweet, inviting scent of caramel and evolving into ripe blueberry and luscious pie notes that evoke a sense of indulgence. On the palate, the wine reveals a medley of black currant and nuanced black tea, adding layers of sophistication. The texture is supported by powdery tannins that provide a velvety, yet structured mouthfeel. Vanilla oak and marzipan contribute to the wine's rich and multifaceted profile, while a touch of mulberry adds an intriguing fruitiness. The overall complexity of the wine is balanced by its depth, making each sip a delightful exploration of its varied flavors. The finish is long and satisfying, leaving a lasting impression of the wine's intricate character and luxurious texture.