



# CORLISS®



## 2011 SYRAH

**Winemaking Notes:** Cooler conditions throughout the 2011 growing season helped create intensely aromatic wines, with deep color and a purity of bright fruit flavors. We began harvesting our Bordeaux varietals on October 11, roughly three weeks later than usual. The fruit was hand-harvested and meticulously sorted into oak and concrete fermenters. Gentle pumping over the cap during the fermentation helped build structure and concentration into the wine. Following an extended time on skins, free-run juice was gravity-drained and the skins lightly pressed into new and once used French oak barriques. The most outstanding components were selected to produce a three-varietal flagship blend that is powerful, balanced and complete, epitomizing the Corliss style.

### Ratings:

**Robert Parker's Wine Advocate, reviewed by Jeb Dunnuck: 96 pts**

I also loved the 2012 Syrah, and this is clearly a top vintage for this estate. Blended with 3% Viognier and aged 26 months in 40% new puncheons and barrels, it offers an inky color as well as lots of blackberry, smoked, barbecued meats, licorice and pepper. Full-bodied, decadent and layered, yet with awesome purity, it's certainly not for those craving mid-weight aromas and flavors, but I love it. Drink this beauty anytime over the coming decade.

**Stephen Tanzer's International Wine Cellar: 93+ pts**

Includes 4% Viognier; all from Stillwater Creek; spent up to five weeks on its skins in concrete fermenters. Bright ruby-red. Tangy raspberry and flinty minerality on the nose. Densely packed, sweet and sappy, with vibrant acidity and underlying minerality giving an airy texture to the middle palate. A distinctly feminine style of Syrah, with dark raspberry and floral flavors nicely framed on the ling finish by suave tannins. Very classy wine vinified with wild yeasts: will it show some Syrah funk with bottle aging?