



Copain Wines

2017

BAKER RANCH SYRAH

Our Single Vineyard wines convey the unique qualities bestowed by a specific vineyard during one season. We are highly selective of our vineyards, choosing only those with the best soil, climate, and farming practices, all of which are reflected in the glass. While exquisite now, these wines are crafted to be saved and savored years after their release.

VINEYARD NOTES

Syrah is exceedingly hard to find in the Pinot Noir-centric Anderson Valley, though Baker Ranch dared to plant it, and it delivers with excellence. Sustainably farmed and wonderfully expressive, this wine offers a unique addition to the Copain Syrah portfolio.

WINEMAKER'S NOTES

Aromas: Black olive tapenade, blackberry reduction, blueberry

Palate: Cacao, coffee beans, blackberries. Fleshy mouthfeel with chalky tannins gives this wine great posture and balance.

VINTAGE NOTES

The 2017 vintage began with significant rainfall prior to bloom, refilling the state's reservoirs and ending California's five-year drought. We saw a sudden spike in temperatures just prior to harvest, leading fruit to ripen quicker than anticipated. This condensed our harvest schedule, but due to our team's vigilance, the fruit was still able to be picked at optimal ripeness. Temperatures then cooled back down by mid-September, allowing the remaining vineyards to complete ripening at an ideal pace. The rest of the harvest season was finished as planned, with yields coming in at their typical levels.



APPELLATION

Anderson Valley

FERMENTATION

25% whole cluster
fermented

BRIX AT HARVEST

21.5°

AGING

14 months, 100% neutral
French oak

ALCOHOL

12.7%

CLONES

Clone 1

PRODUCTION

338 cases

SOIL

Franciscan sandstone,
clay