



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2016**  
**SYRAH RESERVE**  
**UMPQUA VALLEY**

**VINTAGE**

The 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

**VINEYARD**

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in the heart of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**. The nearby **Umpqua River** creates cool evening temperatures (ideal conditions for intense aroma and flavor development).

**WINEMAKING**

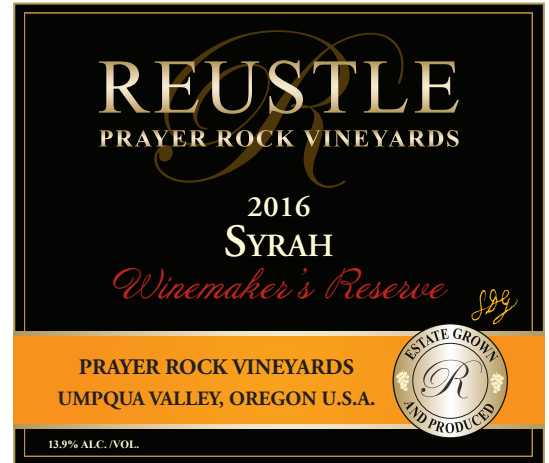
Grapes were destemmed, cold-soaked and inoculated in insulated 1-ton fermenters. Various strains of yeast were used to maximize complexity. Punch-downs were maintained at a minimum of two times per day, and sometimes up to four. Aged for **10 months in French and American Oak**, and aged an additional **18 months in bottle** before release. Reserve designation is attributed as a selection of our favorite clones of Syrah.

**PRESS HIGHLIGHTS:**

2018 San Diego Wine Competition - Gold (90 points)  
2018 Oregon Wine Awards - Gold



**2016 SYRAH RESERVE TASTING NOTES:**



**TECHNICAL DATA**

Harvest Date: Late September  
TA: 5.8  
PH: 3.8  
Alcohol: 13.9%  
Aged In: 10 months French and American Oak  
Barrels Produced: 23  
Clones: 98% Syrah Noir, 383, 877, 470  
2% Grenache 513, 362



**VINEYARD DATA**

Elevation: 460 - 660'  
Aspect/Slope: South-facing, 5-40% slope  
Vine Age: 8-14 Years  
Soil Types: Oakland, Pengra, & Sutherlin Silt Loam



**FOOD PAIRING**

Grilled Lamb, Quail,  
Manchego Cheese

