



# cartello

## SYRAH

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**Vintage:** 2019

**Origin:**  
United States

**Appellation:**  
Alexander Valley, Sonoma County  
Estate Fruit, Mila Family Vineyard

**Soil:** Clay and Sand

**Age of Vines:** 10-12

**Elevation:** 400-500 Feet

**Varieties:** Syrah

**Farming:** Biodynamic (Practicing)  
Hand Harvested

**Fermentation:**  
30% whole cluster; fermented in  
stainless steel, gentle maceration  
with regular pump-overs.

**Aging:**  
24 months used French oak

Cartello was born from the idea of restoring everyday value to the best that Alexander Valley has to offer. Sourced entirely from the Mila Family Estate, a stunning 54-acre property in the foothills of Geysers Peak, no attention to detail has been spared. It all started with a three-year land grant with US Davis School of Oenology back in 2003. With their findings another five years was spent planted the right grape vine clones in the perfect location on the property. From there, organic and biodynamic farming practices took over, and we've let the land and vintage speak for itself ever sense.

**2019** was a wonderful vintage with warm mild days during the growing season which allowed for full ripening and a bountiful harvest. All of our fruit was off the vine well before the late October wild fires. The wines are layered, showing depth and balance.

Cartello Syrah is a homage to all the greats from the Northern Rhone in France. In an effort to retain the Syrah's hallmark signature of spice and pepper, a higher percentage of whole cluster during fermentation comes into play here. Followed by 24 months in second and third-use French oak. The wine is unmistakably sun-kissed by the California climate and retains great freshness and acidity.