



cartello

SYRAH

Vintage: 2021

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

Ratings: 92 Jeb Dunnuck

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 Geyser 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 framing practices took over, and we've let the land and vintage speak for itself ever sense.

2021 was a superb yet unsurprising vintage in the Alexander Valley, a welcomed year coming off of the issues of 2020. Moderate weather persisted throughout the summer with no real extremes. A late summer drought lead to an early harvest to preserve freshness. With no real spikes in the conditions, our fruit was of top quality and the yields were quite generous. The result was lively wines with great complexity, concentration and flavor. The perfect lens into the potential of Alexander Valley.

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.