

2022 SIGNATURE SERIES SYRAH



WINE CLUB
Quarterly Allotment
Winter 2024 Winemaker's Selection

VARIETAL COMPOSITION	Syrah 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	September 29, 2022	
	Tonnage: 0.975	Brix: 20.6°
TECHNICAL DATA	ABV: 11.9%	RS: 0.0%
	TA: 4.5 g/L	Ph: 3.55
COOPERAGE	16 months Neutral French Oak	
PRODUCTION	76 Cases	

TASTING NOTES

This wine is aromatic and expressive, with floral notes of peonies and roses along with pink peppercorn, vanilla, and hints of pine, leather and dark fruits like blackberry. On the palate, it offers black raspberry, dates, and blueberry, with layers of black pepper, dark chocolate, and clove. Robust tannins provide structure, finishing with lingering oak.

PAIRING NOTES

Its bold, smoky flavors complement the richness of duck, while its dark fruit notes enhance the savory depth of the meat. With barbacoa tacos, the wine's spicy, peppery finish balances the slow-cooked richness, while its vibrant acidity cuts through the fat.

Preferred Dish: Roast Duck

WINEMAKING NOTES

This wine was co-fermented with Viognier and Petite Sirah skins, creating a unique blend of nuance and varietal characteristic. Fifty percent of the wine was aged in new French oak, while the remaining half spent 18 months in a second-year oak barrel, imparting a balance of fresh oak character and softer, more integrated tannins.

VINTAGE NOTES

The 2022 vintage was exceptional, particularly for red wines. Warm, dry conditions fostered outstanding physiological ripeness and phenolic development, resulting in vibrant color and excellent extraction during winemaking. These reds may be the boldest we've ever crafted. Their robust body and structure inspired us to incorporate a touch of new French oak barrels for aging, enhancing their depth and complexity.

HAWK HAVEN
Vineyard & Winery