



2019 HOUSE MOUNTAIN SYRAH CLONE 525 CO-FERMENT

House Mountain Vineyard can be found about one mile upstream from our Estate. A collaboration between Page Springs and the Petznick family of the Dancing Apache Ranch, this nine-acre site is planted to several varieties, with the biggest block being Syrah clones 471 and 525. The grapes on this site are receiving more heat and these hill-slopes see more constant wind and thus appear to have less threat of fungal issues. This co-ferment, meaning the white and red grapes were fermented together, not blended, is based on the northern Rhone Cote Rotie concept of fermenting Viognier and Syrah. In our case, Malvasia is the white counterpart and brings a wonderful floral, stone fruit quality to the wine while also tempering the tannins and leading to a beautiful, soft finish.

Wine Name:	House Mountain Syrah Clone 525 Co-Ferment
Vintage:	2019
Release Date:	
Bottle Size:	750mL & 1500mL
Cases Produced:	122 Cases, 8 Bottles & 24 Magnums
Varietals:	92% Syrah, 8% Malvasia Bianca
Vineyards:	House Mountain, Dos Padres (Malvasia)
Primary Fermentation:	Fermented in Open Top Fermenters for 10 days.
Aging Regime:	11 months in 10% French and Arizona Oak
Alcohol Content:	14.3%
pH:	3.80
TA (g/100mL):	7.4