

2013 PILGRIM



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Varietals	Syrah 93%, Grenache 5%, Viognier 2% (35% Whole Cluste + re-using some skins from prio fermentations)
Vineyards	Bien Nacido, John Sebastiano (57/43)
Yields	1.4-1.7 tons / acre; 1.2-1.4 lbs/ vine
Brix (at harvest)	25.5
Alcohol	15.2%
рH	3.69
Barrels / Coopers	300 & 400L French Oak, 50/50 New & Used
Barrel Aging	28 months
Rackings	One (plus bottling)
Filtering / Fining	None
Bottled	March 2016
Production	175 cases
Release	Fall 2016
Winery Retail	\$80

ΝΟΤΕS

Bossman's artistic brother, 2013 Pilgrim is full of a vibrant poetic energy, has the body of an old school Olympian, and is probably as close to true Northern Rhone Syrah as we will get in California. His effusive aromatics recall fields of dried flowers, cured meat, olive tapenade, and toasted bread holding up a sea of red cherries and blackberries. He moves swiftly with the elegant confidence of a middleweight prizefighter, never concerned of the win, accepting it as his responsibility, and with all his youthful heart, thanking the guy in the other corner for giving him a proper challenge.

Food: Either give him a proper companion with something quite elegant, or else let him shine through a very simple meal. If the former: Maybe the Hanger Steak or the Braised Short Ribs recipes from The Café Boulud cookbook, or the Slow-Cooked Lamb Rack recipe from Sean Brock's Heritage cookbook. If the latter, pizza or pasta: Fettucini "Alfredo", simple Spaghetti with chick peas, garlic and herbs (Franny's cookbook), or cauliflower, garlic and Kalamata olives roasted in the oven and tossed with Linguine and some fresh herbs - either served with grated or shaved parmesan and accompanied by a salad

Music: The What? (if you like old school hip-hop); otherwise Maria Callas singing Verdi, Puccini, or Donizetti Arias, or mid-60's or early 80's Miles – they're all the same...modern poets! MP