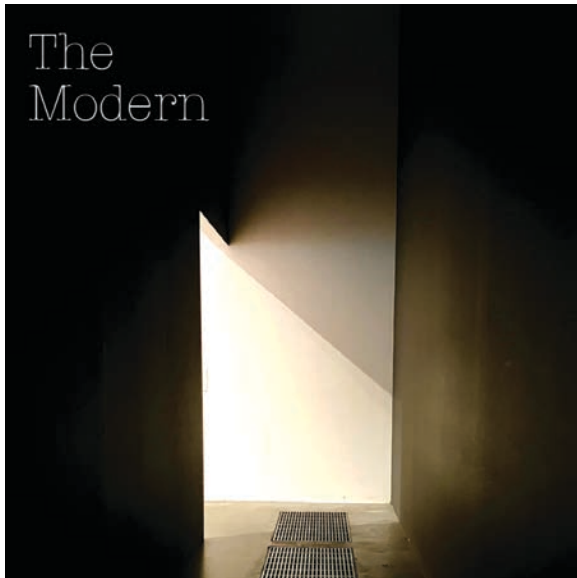


2020 THE MODERN



VITALS

Varietals	76% Syrah, 18% Grenache, 4% Petite Verdot, 2% Roussanne
Fermentation	100% native yeasts
Vineyards	John Sebastiano, Donnachadh, Kimsey, Watch Hill
Alcohol	14.3%
Barrels / Coopers	400 & 500L seasoned French oak
Barrel Aging	30 months
Rackings	One
Fermentation	~ 40% whole cluster, 12 months on lees
Filtering / Fining	None
Bottled	August 2023
Total SO2 at bottling	< 65 ppm
Production	150 cases
Release	Fall 2023
Winery Retail	\$90

NOTES

Spicy, quite luxurious, and generous for The Modern, covering the whole range of Sun Ra's 'Orchestrar' with powerful bass notes, an assertive mid-palate, and bright lingering finish. The combination of sweet and savory notes place this edition of The Modern squarely into the Northern-Rhone ballpark of Syrah that seduced us to start making wine in the first place some twenty years ago. While it will easily evolve on bottle for 10+ years, its generous nature make this wine a great candidate for early pleasure.

Vitals: Syrah from three climates - Donnachadh, John Sebastiano, and Kimsey vineyards, co-fermented with 40% whole cluster, a healthy dollop of Grenache, and fraction of Roussanne from Watch Hill Vineyard, raised in seasoned French 400 and 500L for about 30 months.

Food: The purity and depth of this wine calls for venison, bison, or a butcher's steak (if you can get it). If vegetarian, an expertly made grilled cheese sandwich. Either of them, accompanied by an assertive salad, like little gems with lots of herbs and a mustard-dressing, and (in the case of the meat) twice cooked potatoes (boiled, lightly smashed, and sautéed in butter)

Music: Ashes to Ashes (2017 remaster), Bowie \\\ Night's Falling, Andrew Bird \\\ Small Car, Marvin Pontiac \\\ The River, Eno/Cale \\\ Subterranean Homesick Blues, Dylan \\\ Space Oddity (1999 remaster), Bowie \\\ The Wheel, KGLW \\\