



## 'BOUQUET GARNI' BENNETT VALLEY SYRAH

*Bouquet Garni comes "across like a Guigal single vineyard Côte-Rôtie such as La Landonne.*

*It is a compelling, world-class, killer Syrah."*

*Robert M. Parker, Jr. The Wine Advocate, December 2015*



This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Gouilding cobbly clay loam soil. As a result of the co-fermentation of three field selections, this wine reveals a complex and spicy bouquet. Handcrafted using classical winemaking techniques of Vallée du Rhône, this unique wine is named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was a professional chef. It is the 'Garnished Bouquet' or 'Bouquet Garni.'

*Winemaker Notes:*

*Intense violet, hints of lavender, black cherry, fresh leather and spicy flavors (white pepper and clove), rich and concentrated with a lingering spicy finish. Will age gracefully for several decades.*

*Named in honor of Chef Abel Pierre Aimé Coutanceau (pictured in 1939), this Syrah demonstrates a spicy and meaty character.*

Proprietary name	'Bouquet Garni'
Name meaning	Garnished bouquet Spicy aromas of the Syrah
Varietal composition	Syrah
Type of wine	Vineyard designated
Appellation	Bennett Valley
Vineyard singularity	Warm hillside located in the cooler valley 500-600 feet elevation Single cluster per shoot 'de rigueur' Three field selections Volcanic mélange soil of clay and fragmented rocks
Typical harvest date	End of October
Picking	Manual, small lugs, refrigerated truck
Sorting	Cluster by cluster and berry per berry
Fermentation	Through native yeast Punch downs in tanks & puncheons
Upbringing	14 months French oak from selected artisan coopers
Bottling	Unfined, unfiltered
Cellaring time	10+ years
Serving	Slightly below room temperature Decant when served young

