



2022
'BOUQUET GARNI'
BENNETT VALLEY SYRAH

This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Goulding 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.'



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	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
Fermentation	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
Upbringing	14 months in French oak barrels from selected artisan coopers
Bottling	Unfined, unfiltered
Ideal cellaring	4 to 6 years after harvest date
Arc of aging	20 to 25 years
Serving	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

"Medium to deep garnet-purple in color, the 2022 'Bouquet Garni' strolls confidently out of the glass with classic Syrah notes of ripe plums, black cherries, and boysenberries, followed by hints of tar, peppered salami, and lavender with a hint of cedar. The full-bodied palate is wonderfully perfumed with a structure of grainy tannins and seamless freshness, finishing long and fragrant."

96 points

Lisa Perrotti-Brown MW
The Wine Palate, July 2025

