



2023  
'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<br>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<br>500-600 feet elevation<br>Single cluster per shoot 'de rigueur'<br>Three field selections<br>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;<br>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

"Portions of the nose lift with beautiful spicy and lightly roasted notes, revealing white pepper, violet, lavender, and peony aromatics, alongside hints of charcuterie and bacon fat, all layered with black cherry fruit and a bouquet garni character that adds further complexity. Long inspired by Côte-Rôtie's La Landonne style (entirely Syrah yet built on layered nuance from different parcels), the 2023 'Bouquet Garni' shows beautiful refinement on the palate, with ultra-fine tannins and wonderfully juicy acidity providing energy and tension.." 97 points

Jonathan Cristaldi  
Decanter, Feb. 2026

"So expressive, the 2023 'Bouquet Garni' has a lot to say. Cedar, cigar box, a touch of sauvage, smoked pancetta, pure concentrated blue and black fruit, and very good focus all emerge. Full-bodied, the wine has refined, even tannins and refreshing lift, and it remains pure and even throughout. Both floral and savory. It has all the components of something both hedonistic and culinary, and it's refined but not overly polished."

97 points

Audrey Frick

JebDunnuck.com, June 2026

