

2017 FOGGY CANYON SYRAH

RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA



THE WINE:

94% Syrah, from the Kobler Estate Vineyard and 6% Viognier, also from the Kobler Estate Vineyard. The Kobler Estate is located along the eastern border of Green Valley, in the Russian River Valley AVA. This small vineyard is known to experience morning fogs, warm summer afternoons and cooling sea breezes in the evenings allowing for slow ripening and good acid retention in the wines. The Syrah and Viognier are co-fermented and then aged for 15 months in French oak. Winemaker Brian Kobler made just four barrels of this wine.

THE ESTATE:

The Foggy Canyon wines are produced by the partnership of winemaker Brian Kobler and Quigley Fine Wines with assistance from consulting winemaker Jim Olsen. The fruit is typically sourced from sustainable vineyards from Sonoma's Russian River Valley, AVA and produced in small batches of less than 150 cases.

TASTING NOTES:

Color: magenta - purple

Aromas: black plums, blueberry, cocoa and vanilla bean

Flavor & Texture: ripe black fruits, milk chocolate, and baking spices; the soft mouthfeel and mellow tannins are easy and pleasing to sip

Food Pairing: Middle Eastern cuisine such as Persian chicken kabobs

-DRINK NOW THROUGH 2025-