

McKahn Family Cellars

Valuing family, friendship and tradition

Established in 2014, McKahn Family Cellars has dedicated itself to crafting site-specific Rhône varietal wines of quality and character from some of the best vineyards in Northern California. We are not beholden to any single appellation, and will search near and far for a vineyard that produces fruit to meet our high standard.

California is blessed with some of the most diverse terroir in the world, and our wines reflect that wealth of diversity from the Russian River Valley to the Napa Valley; from the Sierra Foothills to the Livermore Valley. We value family, friendship and tradition, and our wines are crafted with the intention of being shared among loved ones. We respect the millennia old tradition of winegrowing, and take every precaution necessary to ensure each of our wines is unique to their specific terroir and varietal. 

2019 SYRAH

This is an enticing Carneros Syrah bottling, leading off with flashy ripe blackberry and boysenberry aromas layered in baking spice and a very subtle anise character. On a second pass through the wine Syrah's trademark violet becomes more apparent. The palate is soft and rich in flavor. Tannins are well integrated and balanced and the finish is long.

Production Notes

Destem to stainless steel tank and ferment on the skin for 14 days. Aged in 40% French oak and 60% neutral oak for 18 months. Racked once off malolactic lees and left to rest in oak undisturbed for the remainder of aging.

Carneros, Napa Valley

The rolling hills of the Carneros American Viticultural Area straddle both sides of the southern Napa and Sonoma counties. These Syrah grapes are situated on the Napa County side, a few miles west of the city of Napa on Old Sonoma Road. Carneros

is a varied appellation with many distinct microclimates, and this site is particularly unique. The vines are perched on a rocky west facing hill with optimal sun exposure throughout the growing season. This vineyard is also in the northern reaches of Carneros and benefits from a warmer growing season than the southern parts of the appellation closer to San Pablo Bay.

Suggested Food Pairing

Indian tandoori, Asian five-spice pork, BBQ'd Ribeye steak.

TECHNICAL DATA

TA:	5.5 G/L
pH:	3.88
ALCOHOL %:	14.9%
CASE PRODUCTION:	150
MSRP:	\$70.00



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Featured at:
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