

MODEL FARM

2014 SYRAH, SONOMA COAST



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- VIGNERON PROJECT BY JOANNA AND SEAN CASTORANI
 - COLD CLIMATE, OLD WORLD INSPIRED
 - VINEYARD FARMED BY HAND, ORGANICALLY
 - ALL NATIVE FERMENTATION
 - 100% WHOLE BUNCH
 - PUNCH-DOWNS BY FOOT
 - RAISED IN LARGE, NEUTRAL FRENCH OAK BARRELS FOR 18 MONTHS
 - BOTTLED UNFINED AND UNFILTERED
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Model Farm is a small vigneron project and our labor of love. We strive to craft honest, soulful wines that speak for their unique time and place. We have chosen to take on the ambitious task of farming our vineyards ourselves in order to better understand the intimate, complicated relationship between vineyard and wine.

The 2014 Sonoma Coast Syrah comes from our estate vineyard in the Petaluma Gap. This unique pocket of the Sonoma Coast is defined by cold foggy mornings, a few fleeting hours of late sunshine, and the namesake consistent wind. All of our vineyard practices are organic, and we farm by hand, without the use of a tractor. This attentive, hands on farming style allows us to be hands off in the cellar.

To preserve the integrity of terroir and our hard work we use minimalist, old world winemaking techniques. Our wines are all fermented with native yeasts, many are whole cluster, and none see new oak.

- Joanna and Sean Castorani

"The 2014 Syrah offers up a truly exceptional and complex bouquet of dark berries, pepper, grilled meats, a touch of espresso, woodsmoke, black olive, a touch of balsam bough, a dollop of stems and lovely soil signature. On the palate the wine is pure, full-bodied, tannic and laser-like in its focus, with a fine core of fruit, great backend energy and grip, ripe tannins and a very long, tangy and very complex finish. This is still a very young wine, but it is so beautifully balanced that it is already easy to drink this wine in its youth."

- John Gilman, View From the Cellar