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BEVX REPORT

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TROON VINEYARD WHOLE CLUSTER FERMENTED SYRAH APPELGATE VALLEY 2018

Analysis

Troon Vineyard is going all-in on Syrah. Syrah is a grape that they feel is ideal suited to the climate and soils found in the Applegate Valley. The Syrah from this appellation creates wines that are more like the wines of the Northern Rhone rather than southern California or even the Southern Rhone. While Troon is replanting multiple vineyards they are establishing three large new blocks of Syrah, each in a different soil-type and each planted with different clones. This "Whole Cluster" Syrah is Troon's reserve level Syrah for lack of a better term. The 2018 version is made with 30% whole cluster fruit. From 2019 on, each block of Syrah is divided into thirds with one getting 30% whole cluster, one 50% whole cluster, and one 100% whole cluster fermentation.

Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, dark ruby color. The aromatics are very intense offering scents of black plum, mineral, and green peppercorn with supporting notes of black tea, cigar box, and dried herbs. The palate confirms the nose delivering a black fruit-driven core with flavors of boysenberry, cardamon, leather, and dark cocoa. The finish is long and lingering with firm tannins and subtle oak accents. Full-bodied and perfectly balanced with a chewy texture.

How to Enjoy

This is a big wine that needs to be decanted and allowed to breathe comfortably for at least three hours. Serve it with you best roasted meats and you will have an instant classic meal.



TROON VINEYARD

APPELGATE VALLEY
OREGON

SYRAH
WHOLE CLUSTER FERMENTED



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: Syrah

Retail Price: \$45

ABV: 14.8%



94 POINTS

MORE THAN THE SCORE

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