


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. 

2017 SYRAH

An inky wine at this youthful stage, this Syrah is an apropos representation of hillside viticulture in Napa Valley. The aromas are dark with ripe blackberry and black cherry that move to plums and boysenberry as the wine opens up. Smoked ham hock, tobacco, and violet add nice notes of complexity to the fruit characters. The palate is highly structured with a soft mid palate, and a long finish.

Production Notes

Our 2017 Spring Mountain Syrah was destemmed to bin and fermented on the skins for 13 days before pressing. It was aged in 60% new French oak and 40% neutral oak for 18 months before bottling. This wine was made with the intention of long-term aging.

Spring Mountain, Napa Valley

The Spring Mountain sub-appellation of the Napa Valley sits just west of the town

of St. Helena in the Mayacamas mountain range. Situated at high elevation, and only 30 miles from the Pacific Ocean, Spring Mountain experiences wet winters, warm summer days and cool summer nights. Vineyards in this region also benefit from the absence of fog that is common to the Napa Valley during the growing season.

Suggested Food Pairing

Crispy Roast Duck, Osso Bucco, or Barbequed Sage Spareribs.

TECHNICAL DATA

TA:	6.5 G/L
pH:	3.85
ALCOHOL %:	14.9%
CASE PRODUCTION:	55
RETAIL:	\$55.00



WINE ENTHUSIAST
90
POINTS

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