

LABEL: LUNAR RIDGE

VINTAGE: 2022
(only 100 cases crafted)

VARIETAL: SYRAH

AVA:

Coombsville, Napa Valley, produces outstanding Syrah due to its volcanic soil and cooler climate, influenced by its proximity to San Francisco Bay, resulting in early bud break and later harvest. Coombsville wines are recognized by their soft, but significant tannins, which provide excellent structure and mouthfeel, along with underlying layers of earth and mineral flavors. Wines from this region are quite approachable yet sophisticated, complex, and layered.



SEE

CLARITY | Clear

COLOR | Spectacular deep ruby red



SMELL

CONDITION | Clean

INTENSITY | Medium intensity

AROMAS | Spicy and complex fruit aromas including blackberry, plum, currant, licorice with hints of chocolate, and black pepper

SWEETNESS | Dry

ACIDITY | Good acid balance and mouth feel

TANNIN | Mature silky-smooth tannins giving it a full broad texture

BODY | French Oak aging adds a nice complexity

ALCOHOL | Balanced alcohol; (14.5%)

FLAVORS | Black cherry, ripe black berry and blueberry, dark chocolate, licorice, black plum and hints of black pepper

FINISH | Medium, round supple finish with some soft tannins

EXPERIENCE | Big time flavor, with Syrah spice, and French Oak complementing the fruit, modestly priced for everyday enjoyment



TASTE

ABOUT LUNAR RIDGE:



Our family's winemaking journey began over two decades ago with the goal of creating **an experience** that stimulates the imagination and brings you back vintage after vintage. The label reflects the view from our vineyard on a brilliant moonlit night in Napa Valley, where you can relax and **imagine what could be**. Wherever you are, we invite you to taste Lunar Ridge and imagine what could be.