



Tasting Notes

Label: Lunar Ridge

Vintage: 2021; Only 100 cases crafted

Varietal: Syrah

AVA: Coombsville, Napa Valley, where the volcanic rhyolitic soil along with the meso-climates provide an excellent example of Syrah. The close proximity to San Francisco Bay contributes to the climate which includes a cooler growing climate with earlier bud break and later harvest. Coombsville wines can be recognized by their soft, but significant tannins, which provide excellent structure and mouthfeel, along with underlying layers of earth and mineral flavors. Coombsville wines are quite approachable yet sophisticated, complex and layered.

APPEARANCE	
Clarity	Clear
Colors	Spectacular deep ruby red
NOSE	
Condition	Clean
Intensity	Medium intensity
Aromas	Deep and complex fruit aromas including blackberry, plum, currant, licorice with hints of chocolate, and black pepper
PALATE	
Sweetness	Dry
Acidity	Good acid balance and rich 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	Boysenberry, blackberry, black cherry, dark chocolate, black plum and hints of black pepper
Finish	Medium, round supple finish with some soft tannins
CONCLUSIONS	
Quality	High quality ready to enjoy
About Lunar Ridge	Our family wine making journey began more than two decades ago. The idea was to produce an experience , rather than a wine, that would stimulate the imagination and have those who taste our wine want to continue to do so vintage after vintage. The label is the view from our vineyard during a brilliant moon lit night here in the Napa Valley where you can relax and imagine what could be . We invite you to imagine what could be from wherever you happen to be by simply tasting Lunar Ridge!