



# 2017 SYRAH

Ballard Canyon AVA | 15% ABV

<b>VINEYARD:</b>	Kimsey Vineyard CCOF
<b>HARVEST:</b>	Hand-picked
<b>ELEVAGE:</b>	16 Months 50% New French Oak / 50% Neutral French Oak
<b>BLEND /WINEMAKING:</b>	4% Viognier Co-Ferment, 3% Viognier Blend 93% Syrah
<b>PH:</b>	3.80
<b>BOTTLED:</b>	Unfined / Unfiltered @ 25ppm FSO2
<b>VEGAN:</b>	Yes



This Syrah was created by co-fermenting it with 4% Viognier and then blending it with 3% more at bottling, which is a typically Côte Rôtie style of winemaking. Our beautiful, certified organic fruit, however, makes it a seamless expression of California. Warm baked blueberry

pie on a bed of toasted oak lying with floral notes of lavender. Exquisite mouthfeel with a long, deep finish. 2017 brought an end to the California drought and the freshness of this wine tells a story of long awaited, cleansing rains. Bright with acid, this is a wine that will develop over a long, long time."

- **Dusty Nabor, Winemaker**

[www.dustynaborwines.com](http://www.dustynaborwines.com) | Westlake Village, CA



*Dusty Nabor Wines is a project born out of passion for producing site specific, terroir driven California wines. Our singular focus is crafting wines of distinction. Sourcing fruit from premier vineyards in Paso Robles, Santa Ynez and the Santa Rita Hills, we strive to create wines that express their place and vintage.*