



2021 Mt Veeder Napa Valley Syrah, Hulet Vineyard

Ideally a grape variety is planted in its perfectly suited place. A place that suits that particular variety perfectly. For example, Syrah planted on the top corner of a rocky ridge, cooled by morning fog and breezes from an ocean bay, then warmed by afternoon sun before the sea breezes pick back up again in the afternoons to cool the grapes back down. In other words, the Hulet Vineyard in the Lovell Valley at the far Southern tip of Mt. Veeder, overlooking the San Francisco Bay.

The vineyard sits up at 900 feet of elevation, on volcanic rock-derived soils. The vines are grown organically and dry-farmed.

This wine is extra special because farmer, Jack Roberts, worked closely with Steve at Matthiasson Wines for 11 years, becoming one of his best friends.

To capture the Syrah spice, we used 100% whole clusters in the fermentation. The whole clusters also gave us plenty of structure and depth. We fermented in a small open top bin, with two punch downs per day. We gently pressed just after dryness, and aged the wine in neutral puncheons for 10 months.

The pH is 3.58 the TA is 6.4 g/L, and the alcohol is 13.0%. Only 130 cases produced.

The Hulet Syrah is dense and varietal — interestingly, tasting of Syrah and of Napa as well as Mt. Veeder — it has a true sense of place. This wine has bright acidity that you rarely find in Syrah but is a trademark of Lovell Valley. And with that Matthiasson trademark precision and elegance.