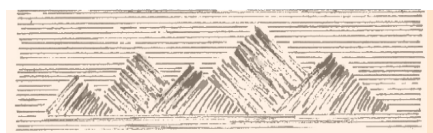


Spann Vineyards



S & M, Sonoma Valley 2014

- Blend:* 67% syrah and 33% malbec
- Source:* The syrah is from Bob Smoke's Vineyard on the west side of Sonoma Valley while the malbec was sourced from Zabaco Estate in Dry Creek Valley.
- Alcohol:* 14.5%
- Fermentation:* Fermented in open top bins, hand punched down twice daily. Full malolactic fermentation for all varietals was completed in 59 gallon oak barrels.
- Barrel Aging:* Both lots were aged separately in two to five year old 59 gallon French oak barrels for 30 months, then bottle aged for three months prior to release.
- Residual Sugar:* .01% (not perceptible)
- Production:* 99 cases
- Winemaker:* Betsy Spann

Winemakers Notes:

Syrah and malbec are very complimentary grapes. Malbec's ripe black cherry flavors match well with the black plum taste of syrah and where syrah can be a touch angular and rough, malbec balances it out with its rich, lush mouth-feel. We aged this wine in older oak barrels because we didn't want the flavor of new oak to interfere with the beautiful combination of fruit flavors inherent in these two varieties.