

TENOR

2022 Tenor Scarline Syrah



The 2022 vintage was exceptional for Syrah along the Royal Slope. We experienced below-average precipitation in winter. Hot and windy conditions in late May and early June led to small berries, clusters, and low yields. The heat resulted in sugar advancement but delayed flavor development and phenolic ripeness. Cool fall temperatures allowed flavors to catch up, resulting in expressive white wines and intensely concentrated red wines.

The fruit arrived at the winery in pristine condition after being hand-harvested and hand-sorted. Each lot was cluster-sorted and 20% whole clusters were first loaded into the fermentation vats. The remaining 80% was destemmed and berry-sorted before being added to the whole cluster fruit. The wine was left on its skins for a full 30-day+ extended maceration. After 21 months in barrel, the blend was combined in tank and bottled unfiltered and unfiltered. Only four barrels were selected, resulting in only 104 cases produced.

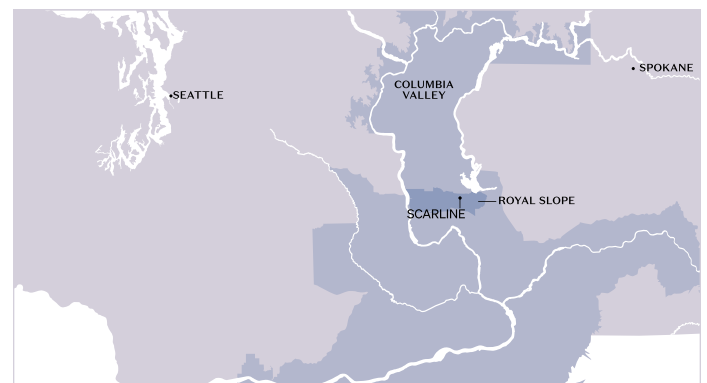
“On the palate, it mirrors its aromatic richness, offering flavors of salted licorice, crushed violet petals, and charred rosemary over a bed of savory plum reduction. The structure is bold yet balanced, with grippy, granular tannins providing a firm backbone, and moderate acidity offering just enough lift to carry the density. A vein of saline minerality cuts through the richness, adding dimension and length to the finish. Though immensely expressive now, there’s an underlying tension that suggests deeper complexity will unfold with time. Hints of smoked meat, espresso grind, and lavender linger long after the final sip. Highly recommended and editor’s choice.”

98 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

ROYAL SLOPE

SCARLINE VINEYARD



LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	FERMENTED 30+ DAYS ON SKINS, WITH 30% STEM INCLUSION
AGING	20 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL	15.1%
CASES	104
RETAIL	\$ 128