

WHERE
USA

WHAT
RED

WHEN
OLD FRIENDS AT
YO' TABLE.



EISOLD-SMITH SYRAH

Crafted for expression – drink to sow rebellion.

eisold-smith

WINEMAKER Adam Smith

VITICULTURIST Lauren Eisold

REGION Willamette Valley,
Oregon

GRAPE VARIETY Syrah, Viognier

SOIL Silty clay loam with some
cobblestone

AGE OF VINES Planted 1997-2004

PRODUCTION 3,600 bottles

VITI VINI Organic and biodynamic farming, hand picked, 50% whole cluster for Syrah. Co-fermented with Viognier, what Adam refers to as a "viognier sandwich. 40-50 days on skins. Post maceration let's the cap and skins settle, press it off into neutral barrels, all French, all used, for 18 months.

PRODUCER Power couple, Lauren Eisold and Adam Smith started making wine together in 2009. The quality of what they produced was instantly



CONCEPTUAL DOPPELGÄNGER

Comparing a thing to someone truly great should be tempered with all kinds of self-recriminations for even daring such a thing. So I will do that: Nina Simone is way better than a bottle of wine, obviously. If I could open a bottle of Ms. Simone at my table I would drink in all she had to say. I cannot do this. I can however, lay a scratchy vinyl platter on a turntable,

drop a tiny diamond into that first slight groove that spirals slowly, concentrically inward toward the deeper grooves, and wait for that first reveal. I want to dig in. I want to listen. I am transfixed. I am so very happy despite hearing pain – because it is real. I want real. You can have real, if you pay close attention and are willing to try. And maybe cry.

recognized when their first vintage made the Wine Spectator Top 100. Lauren's the farmer. From Germany, she has wine production in her roots and has spent her career developing some serious expertise. She is now quite well known in Oregon as a premier grower and expert in biodynamic practices. Adam is a rockstar at heart, but also with wine in his blood having grown up in the Sierra Foot hills of California. It was a record label that brought him to Portland in 2003 and kicked off his wine career as

well. Seeking to supplement his income in Portland, he got his first industry job as a cellar hand at Domaine Serene and things evolved from there. Lauren and Adam make expressive and authentic wines. Wines they appreciate and they themselves enjoy drinking. Void of any pretense, the hand drawn paper plane on the labels reflect what they refer to as their 'family crest', artfully crafted at a bar in downtown Portland and a nod to their early days.

communal brands



CLASSIC WINE FOR MODERN PEOPLE