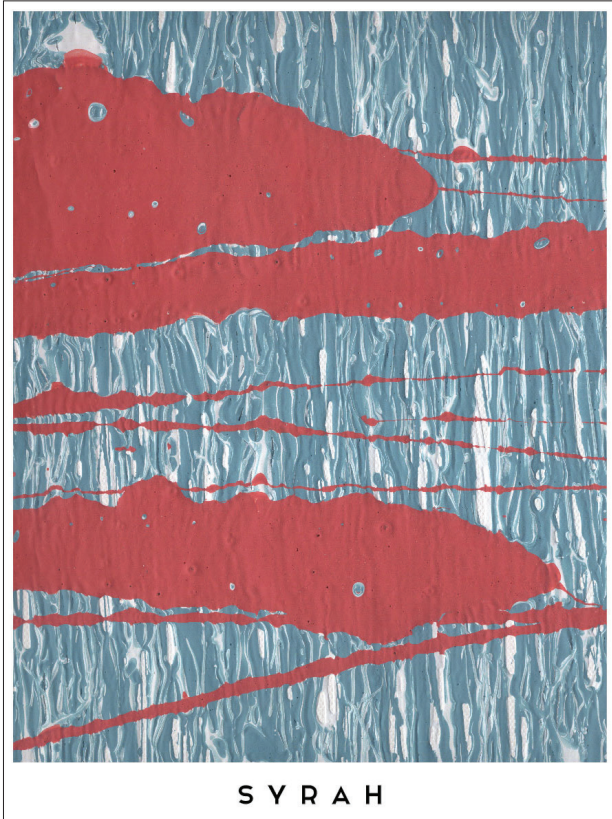


BENEVOLENT NEGLECT SYRAH



VITI/VINI

Las Madres vineyard in Los Carneros Sonoma is a hillside site nestled in a bowl. This allows for excellent ripening during the day while benefiting from cool, marine influenced temperatures at night. The vineyard is sustainably farmed in an organic way. 50% whole bunch fermentation to bring out inherent vineyard characteristics, namely black tapenade. Maturation in a small percentage of new Hungarian oak to accentuate savory, spice notes.

PRODUCER

Winemakers Matt Nagy and Ben Brenner are Matthiasson protégées spreading their wings on their first solo project. With Steve as a mentor and friend they have connections to some of California's most iconic vineyards making it a cinch for cellar practices to be thoughtful and hands-off, hence the name, Benevolent Neglect. Minimal intervention is the best way to describe their winemaking style. In their words: "the idea of the winemaker is to be the reliable translator—to take what was made in the vineyard from sun, water and soil and let it become the finest it can be."

WINEMAKERS Matt Nagy and Ben Brenner

COUNTRY/REGION USA/California/
Los Carneros Sonoma

GRAPE VARIETY Syrah

SOIL Haire clay loam

AGE OF VINES Planted 2000

PRODUCTION 1,200 bottles

