



2015 SYNERGY

76% MOURVÈDRE AND 24% GRENACHE
ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with average rainfall, the 2015 growing season got off to a fast start with the earliest budbreak in memory and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with near record heat accumulation. Less than ideal weather during flowering led to smaller than average crop. Harvest was rapid and trouble-free, yielding Mourvèdre and Grenache fruit that was perfectly ripe and ready for being made into concentrated wine. Harvest occurred on two days: September 14 for Grenache and September 21 for Mourvèdre.

WINEMAKING NOTES

Two-thirds of the grapes were gently destemmed and one-third went as whole clusters into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing, the young wines went straight to stainless steel tanks for aging. After one racking, 76% Mourvèdre and 24% Grenache were combined for the final blend, which was gently filtered and bottled August 5, 2016.

TASTING NOTES

The first impression of the aroma of this wine is a complex array of cooked plum, black currant, and blueberry with a hint of mint and dried basil leaf. On the palate the wine has gentle tannins with strawberry, cranberry and pomegranate notes that provides a perfect balance and breadth to the velvety richness.

AWARDS

Bronze, 2020 New York International Wine Competition; Gold, 2019 *Sunset Magazine* Wine Competition; Silver, 2019 *Press Democrat* North Coast Wine Challenge; Bronze, 2018 New Orleans International Wine Competition; Bronze, 2018 *San Francisco Chronicle* Wine Competition; Silver, 2017 Harvest Challenge.



HARVEST DATE September 14 & October 21, 2015 **BOTTLING DATE** August 5, 2016

MOURVÈDRE GRAPES AT HARVEST 23.6 degrees Brix~5.49 gr/L total acid~3.79 pH

GRENACHE GRAPES AT HARVEST 25.6 degrees Brix~5.19 gr/L total acid~3.70 pH

WINE AT BOTTLING 5.62 gr/L total acid~3.61 pH~14.2% by vol. alcohol