INDIAN LEAP
WINERY

2018 SYNERGY

54% MOURVÈDRE AND 46% 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

2018 was, in many ways, a typical growing season in our area of Sonoma Valley. Bud break came in mid-March, and things got off to a leisurely start, on the cool side but dry. May weather was ideal for flowering and production of a very robust crop across the region overall. Early October rain-marred an otherwise optimal season as measured by heat accumulation, but our grapes suffered no damage and arrived at the winery in perfect condition.

WINEMAKING NOTES

Two-thirds of the grapes were gently destemmed and one-third went as whole clusters into a single, chilled fermenter and held for three days of cold soak before the start of fermentation. 54% Mourvèdre and 46% Grenache comprised the blend. As the tank warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing, the young wine went straight to a stainless-steel tank for aging. After one racking, the blend was gently filtered and bottled July 17, 2019.

TASTING NOTES

With the dense color of magenta, the aroma of this wine is one of darker fruits—black currant, plum jam, and a hint of lime leaf. The palate echoes the deep extraction revealed by the appearance in the glass. The palate structure is tangy with black plum, berry jam, and blueberry rounding out the long, satisfying finish.

AWARDS

Silver, 2024 Los Angeles Invitational Wine Challenge; Silver, 2023 Orange County Wine Competition; Silver, 2023 Los Angeles Invitational Wine Challenge; Silver, 2022 Orange County Wine Competition; Bronze, 2022 Harvest Terroir Challenge.

HARVEST DATE October 8, 2018 **BOTTLING DATE** July 17, 2019

GRAPES AT HARVEST 24.3 degrees Brix~5.2 gr/L total acid~3.62 pH

WINE AT BOTTLING 5.43 gr/L total acid~3.78 pH~13.3% by vol. alcohol