



INDIAN LEAP WINERY

2019 SYNERGY

41% MOURVÈDRE AND 59% 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

2019 was, overall, a typical growing season in our area of Sonoma Valley. Bud break came in mid-March, and things got off to a leisurely start. May brought unexpected heavy rain—4 inches—in mid-month. The rest of the growing season was typical and without any drama. By conclusion of heat summation on October 31, degree days total was above average.

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. 41% Mourvèdre and 59% 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 May 19, 2020.

TASTING NOTES

With a dense color of magenta, the first impression of the aroma is one of red fruits—raspberry jam and a hint of bouquet garni. The palate echoes the deep extraction revealed by the appearance in the glass. The palate structure is tangy but rich and blackberry, cocoa bean and blueberry round out the long, satisfying finish.

AWARDS

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



HARVEST DATE September 25, 2019 **BOTTLING DATE** May 19, 2020

GRAPES AT HARVEST 22.9 degrees Brix~4.0 gr/L total acid~3.70 pH

WINE AT BOTTLING 4.57 gr/L total acid~3.68 pH~13.6% by vol. alcohol