



RADIO-COTEAU

Harrison Grade

SONOMA COAST SYRAH

*Organically Grown Estate Fruit
Native Fermentations
Unfined and Unfiltered*

“Robert von Weidlich planted this parcel of syrah in 1999, on a low rise of Goldridge soil in Occidental. The vineyard is now owned and farmed by Eric Sussman, who began converting the property to biodynamics in 2012. This latest vintage is a jazz riff on syrah, its initial volatile notes infusing energy into the wine’s cracked black pepper and tart cherry scents. Cool and tense, it unfurls with grace, suggesting the benefits to come with bottle age.”

—Joshua Greene, Wine & Spirits

94 points

Harrison Grade is our Estate grown Syrah and is situated 800 ft. above sea level on a ridge top above Occidental. Biodynamically farmed, hand-harvested, native fermented, and bottled in-house, Harrison Grade Sonoma Coast Estate Syrah is noteworthy and a true grape to glass, vertically- integrated expression by the crew at Radio-Coteau. Following a long growing season with ample ripeness, we chose to ferment this wine with 48% whole cluster to enhance the structure and spice. Exuding both power and grace, the 2016 Harrison Grade Syrah is spry and sophisticated.

The 2016 Harrison Grade Sonoma Coast Estate Syrah bursts forth from the glass with intense flavors of blackberry, Bing cherry, and dark plum. The entry is deep and rich, with the dark fruit joined by supple leather notes and laced with lavender and violets. A touch of cinnamon and nutmeg accompanies savory hints of rosemary and black peppercorn, while a tinge of wild game beckons. An underlying current of balanced acidity reaches through the silky fruit and structured tannins, culminating in an expressive, lingering finish.

