

2017

County Line



Syrah

- ***Sonoma Coast Syrah***
- ***Naturally Fermented***
- ***Barrel aged in neutral French oak***
- ***Unfiltered***

The 2017 County Line Sonoma Coast Syrah opens with lively aromas of black raspberries and sour cherries mingling with savory dried herbs. A hint of crushed violets blends with notes of lavender and thyme. The palate reveals freshly picked blueberry and ripe blackberry, and a touch of wild dustiness gives an earthy complexity. Bright red plum and white peppercorns add boldness, balanced by mild tannins. This approachable Syrah will pair deliciously with grilled flank steak, roasted mushroom polenta, and engaging conversation.

The first five vintages of County Line were solely dedicated to producing a dry rosé from a whole-cluster pressed Champagne clone of Pinot Noir. A handful of varietals naturally followed. Use of traditional winemaking techniques and a shorter élevage in neutral French oak barrels or stainless steel, each wine is made to provide a cool-climate appellation snapshot of the Anderson Valley, Sonoma Coast, Russian River Valley, or the North Coast. A companion label since 2003, the team at Radio-Coteau crafts these food-friendly comfort wines to drink gracefully in the present and be enjoyed throughout the seasons.

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