



MICHAEL DAVID

EST. | WINERY | 1984

Sixth Sense Syrah 2019 | Lodi Appellation

TASTING NOTES

A glimpse into Michael and David's cabinet of curiosities, we invite you to unpack the mystery and complexities of our Sixth Sense Syrah. Dark violet in hue, velvety aromas of black cherry and plum laced with espresso and toasted marshmallow fill the nose. Full bodied flavors of ripe raspberry, black licorice and clove carry the wine through its lingering, spice-laden finish.

HISTORY

A claimed favorite varietal to both Michael and David Phillips, Syrah was first planted by the brothers in 1982 after falling in love with wines produced from the grape on a trip through southern France. This vineyard, located just a hop, a skip and a jump from the winery, is one of the earliest plantings of Syrah in California. With Michael's son Kevin continuing the Phillips grape growing tradition into the 6th generation, this Syrah vineyard was one of the first he tended to as Vineyard Manager of Michael David Winery.

Technical Data:

T.A.: 0.67g/100ml

pH: 3.63

Alc.: 15.0%

Composition:

92% Syrah

8% Petite Sirah

Oak Aging:

16 months - 64% French oak (18% new), 36% American oak (11% new)

Bottling Date:

July 7, 2021



Certified Sustainable Grape Growing by the Lodi Rules Program

