



Sixth Sense Syrah

2021 | 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 2021 Sixth Sense Syrah. Deep ruby in hue, layered aromas of berry cobbler, plum and cigar box fill the nose. Full bodied flavors of ripe raspberry, black licorice and tobacco lead to a long, captivating finish that will have you reaching for another sip.

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.: 0.72g/100ml

pH: 3.60 Alc.: 15.5% Composition:

83% Syrah 17% Petite Sirah

Oak Aging:

12 months - 68% American oak (80% new), 32% French oak

Bottling Date: January 24, 2023

