SHAFER

SHAFER 'RELENTLESS' NAPA VALLEY SYRAH

NAPA VALLEY · CALIFORNIA · UNITED STATES · NORTH AMERICA

TECHNICAL DETAILS

The Estate

Shafer Vineyards traces its beginnings to 1972 when John Shafer left a 23-year career in the publishing industry and, with his family, moved to the Napa Valley to pursue a second career in wine. After purchasing a 210-acre estate in Napa Valley's Stags Leap District, the Shafer family faced the arduous task of replanting the existing vineyards, which dated to the 1920s, and terracing the steep and rocky hillsides, eventually expanding vineyard acreage to its current 50 acres.

Wine Making

A lengthy, cool, steady growing season created ideal conditions for the fruit to hang on the vine a long time in the summer sun developing rich color, alluring aromas, and luxuriant flavors.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and poultry dishes.

TASTING NOTES

The ideal 2018 vintage has produced a Relentless that balances richness and vivacity. There's heft and structure along with mouth-coating flavors that go on and on. Uncork this bottle and you'll find layers of blackberry compote, red and black spice, dried black fruit, black tea, tobacco, and earthiness. All this liquid midnight comes with an undercarriage of ripe tannin that promises much more beauty and opulence in the decades ahead.

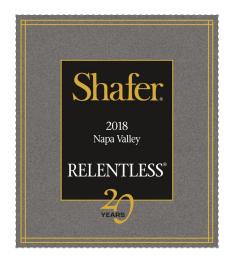
Syrah & Petite Sirah grape blend.

This wine contains allergens, sulfites.

View Tech Sheet Here







ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Historic Vineyards & Winery
- Sustainable
- ABV%: 15.8
- Class: Red

REVIEWS

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