



THE HOUR COOMBSVILLE, NAPA VALLEY 2021 VINTAGE

THE VINTAGE

The winter of 2021 brought little rain and deepening drought conditions in Napa Valley, setting up a vintage of low yields and small, concentrated berries. At the same time, temperatures from spring through the growing season ran slightly cooler than normal, lengthening the ripening period after veraison. Sugar levels rose very gradually while acidity levels remained high and bright. As a result, the fruit came in with notable flavor intensity, supple and mature tannins, natural complexity—balanced between ripeness and vibrant freshness.

WINEMAKING NOTES

Syrah thrives in cool, rocky conditions where the vines create small, thick skinned berries (think of the steep slopes of France's Northern Rhone.). The highest elevation blocks in our cool weather Coombsville vineyard reprise these conditions, with the vines for The Hour planted (in 1998) in rocky, volcanic soils, where the roots dig deep for water, intensifying color and concentrating flavor. Dramatic diurnal shifts in temperature keep acidity levels tight, resulting in a beautifully balanced Syrah carrying the distinctive stamp of Coombsville.

THE WINE

"The Hour 2021 reflects the long, mild growing season with incredible depth and complexity. Alluring aromatics unfold with savory, cool-climate notes of violet, herbs, pepper, spice wrapped around dark, concentrated fruit. An appealing meatiness on the palate carries generous ripe blueberry and plum flavors edged with hints of wild game, an exciting umami quality, and vivid minerality, giving the wine dimensions that have the potential to evolve beautifully over time." - DAVID JELINEK, WINEMAKER