



A N D R E W
M U R R A Y
V I N E Y A R D S

2021 Roasted Slope



Nearly 30 years ago, when I began the AMV journey, Viognier was my muse. It was a vineyard nursery's mistake that sent me down the Syrah path. That original vineyard block that we established, simply known as block 17, was planted as Viognier and cared for as Viognier for the first 3 years of its life. It was not until its first fall with grapes hanging heavy on the vine did we notice a few clusters turning red. At first I was in denial, thinking that we had planted a few Syrah vines among the Viognier. I was soon to find out, that we actually had clearly planted mostly Syrah with just a few Viognier vines. Rather than pout about it, we decided to begin to co-ferment the two grapes together, just like they do in the famed Northern Rhône appellation of Côte Rotie. I decided to name this new wine Roasted Slope (a direct and literal translation of Côte Rotie). I am crazy proud to release the 2021 Roasted Slope, a blend of co-fermented Syrah and Viognier, from 2 prized blocks of Syrah from Watch Hill and Alisos Vineyard and the balance from our Estate. The wine is deep and dark with stunning aromatic complexity of black cherry, pepper, purple flowers, and toasty oak. We sincerely hope that you love this new wine as much as we do!

Varieties: 92% Hillside Grown Syrah, 8% Viognier

Production: 500 12 bottle cases

Release Date: Spring 2023

Release Price: \$55

Reviews: Not yet rated