



RADIO-COTEAU

Harrison Grade

SONOMA COAST SYRAH

Organically Grown Estate Fruit

Native Fermentations

Unfined and Unfiltered

“The 2017 Syrah Harrison Grade Estate is a complex and deeply intriguing wine. It is also the most tannic and reticent of the Syrahs in the range. I imagine the 100% whole clusters coupled with the naturally bright acids of this site have a lot to do with that. Most of the Radio-Coteau wines are quite showy, even in the early going. The Harrison Grade Syrah is an exception. Dark fruit, chocolate, spice, lavender and a range of more savory, earthy notes add character to this somber, inward Syrah. I can’t wait to taste the 2017 with a bit of bottle age.”

—Antonio Galloni, Vinous

94 points

Harrison Grade is our Estate grown Syrah and is situated 800 ft. above sea level on a ridge top above Occidental. Biodynamically farmed, hand-harvested, native fermented, and bottled in-house, Harrison Grade Sonoma Coast Estate Syrah is noteworthy and a true grape to glass, vertically- integrated expression by the crew at Radio-Coteau. With the weather during the 2017 growing season especially warm, the stems of the Syrah clusters fully ripened along with the fruit itself. The resulting 100% whole cluster inclusion added structure, spice, and deep complexity to the 2017 Harrison Grade Syrah.

The 2017 Harrison Grade Estate Syrah is brimming with rich fruit and savory intensity. Initial elements of ripe blackberry, fresh loganberry, and dried Mission fig give way to a captivating mélange of herbs, spice, and earth. Fragrant notes of dried lavender, thyme, and juniper berry complement a delicate underlying roasted meat quality. An intriguing white charcoal character is deftly balanced by graceful hints of vanilla and pie crust. Featuring grippy tannins and lively acidity, the 2017 Harrison Grade is an ideal food-pairing wine that captivates the palate long after the last sip. Harmonious now, while poised for long-term cellaring.

