

# 2018 Keep Syrah No Added SO2

## Napa Valley, California

**W**inemakers Jack Roberts (Matthiasson Wines Assistant Winemaker) and Johanna Jensen (formerly with Scholium Project and Broc Cellars) have come together to create wines influenced by the old world with less ripe fruit, minimal manipulation and great ageability. In the vigneron tradition, they do much of the work themselves from vineyard to bottling. The crest on the bottle is of Beverstone Castle, an 11th century Norman stronghold in Gloucestershire, England where Jack's father was born and raised. All that remains of Beverstone today is what you see on our label — the moat and the tall 'keep', (from the middle english kype, or barrel) which was the defenders' last resort in a siege. It was also where they stored their most precious possessions, especially their wine.



### NOTES & PAIRINGS

This is Jack and Johanna's eighth vintage making wine from the Kahn Vineyard. They like to experiment and change things with every vintage. With the 2018 they decided to do no added So2 to half of the wine. The result is fantastic! The tannins and acid make this a perfect no added So2 wine as the structure can carry it, making a clean complex and palatable wine. Meaty minerality, bright tannins, full fruit mid palate, long finish. 100 cases produced

### ANALYTICS & PRONUNCIATION

PRODUCER: Keep  
APPELLATION: Napa Valley  
GRAPE COMPOSITION: 100% Syrah  
CLIMATE: Mediterranean-like with mild winters and warm and dry summers  
SOILS: Volcanic and valley floor  
MACERATION & AGING: 100% whole cluster. Aged 18 months in neutral oak barrels. No added So2  
ALCOHOL: 13.75%

## DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA  
[www.DanchAndGranger.com](http://www.DanchAndGranger.com)  
[info@DanchAndGranger.com](mailto:info@DanchAndGranger.com)