
FRANCIS TANNAHILL

2015 SUNDOWN RED WINE

TASTING NOTES

An exciting, modern take on a classic Northern Rhone blend, the Syrah-based 2015 Francis Tannahill Sundown Red has all the markers of elegance one might expect from an old world wine. The wine opens with a subtle earthiness, minerality, and bacon fat, underpinning layers of restrained dark fruits: blackberry, blueberry, black plum. A touch of well-integrated oak and vanilla show on the nose. This isn't a shy wine, broad-shouldered in all the right places, but the integration of fruit, alcohol, and tannin structure denotes grace over power. Over time, the meatier notes show more prominently and the minerality leans towards flint. The dark fruits become richer and deeper, more fig compote and stewed blackberry, and the earthiness shows through beautifully. The 2015 Francis Tannahill Sundown is an impressive wine with many years of life in bottle.



VINEYARD/WINEMAKING

This wine is a blend of three varieties from two vineyards - 57% Syrah, 39% Grenache, and 4% Viognier from the Sundown and Deux Vert vineyards. Sundown is LIVE certified and owned and managed by Don and Traute Moore. Planted on a stunning southeast facing terraced slope on sandy, powdery soil mostly composed of volcanic ash, the vineyard is loaded with chunks of quartz over hard bedrock. Sundown sits at a fairly high altitude which allows the nights to be cool even in this very warm climate. These changes in temperature give a density to the wine while retaining great finesse. The grapes from the two vineyards were fermented separately in French oak, upright, open top tanks and pumped over 1 - 3 times a day with 90% whole clusters. After the fermentation, they were pressed lightly and settled overnight then racked to French oak. The wine was racked, blended and bottled in November 2017 after spending 24 months in barrel.



2015 VINTAGE

2015 started warmed and drier than average due to the strengthening El Nino leading to the earliest budbreak on record. Spring was typical for Oregon with alternating rain and sunshine, topping up soil moisture and slowing development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather remained warm and dry up until harvest. 2015 was the earliest harvest in decades, but all in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.