



Our Syrah, QUARZO, comes – as always – from Ann Kraemer's Shake Ridge Ranch. Ann and her family have developed a stunningly beautiful vineyard in the Sierra Foothills, near the town of Sutter Creek, in Amador County, an area that was farmed by Italian immigrants in the 1870's. It is a rugged, hilly landscape, with soils rich in iron and volcanic rock, with quartz crystals intermixed. It is these unique crystals that inspired the name QUARZO, Italian for "quartz." Much has been said of the potential to produce world-class Rhône varietals in this area and after fifteen years of production, we confidently agree. Beginning with the 2011 vintage, we began blending five different clones of Syrah, which each express their own strong identity and together yield a layered complete wine.

2010 Favia QUARZO Syrah Amador

98% Syrah, 2% Viognier

Opaque, Hickory, coffee, mahogany, thyme, sap, savory, rich, opaque, dense, dark black and red fruits, incredible length with silky tannins

2011 Favia QUARZO Syrah Amador

98.5% Syrah, 1.5% Viognier

Deep ruby hue, effusively aromatic, caramel, orange blossom, fruit currant, jelly, fresh raspberry, interwoven texture, vibrant on palate

2012 Favia QUARZO Syrah Amador

100% Syrah

Deep purple cast, old world, flint, cherry compote, smoked meat, black pepper

2013 Favia QUARZO Syrah Amador

100% Syrah

Inky violet hue, tar, cherry clafoutis, cumin, chaparral, pomegranate, rusty, searing intensity on palate, powerful, brooding

2014 Favia QUARZO Syrah Amador

100% Syrah

Profound violet hue, mocha, dark chocolate, espresso, creamy tannins, well-proportioned, delicious

2015 Favia QUARZO Syrah Amador

100% Syrah

Deep purple tone, cassis, butterscotch, velvety texture, intense, bright finish with focused tannins

2016 Favia QUARZO Syrah Amador

100% Syrah

Intense violet cast, citrus peel, smoked meats, wet stones, cedar and hints of black tar, mulberry, mouthwatering tannins