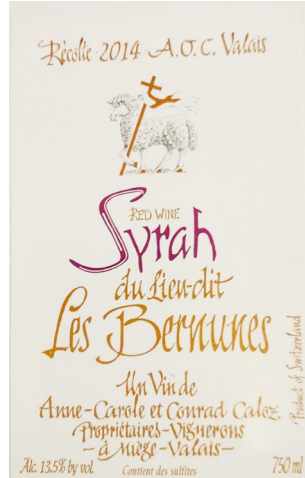


## Syrah Les Bernunes



### At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Syrah (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the bowl-shaped, terraced Bernunes vineyard near Miège
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** Average 20 years old, planted at 10,000 vines/ha and trained in Guyot.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

### In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 2 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6-9 months
- **Malolactic Fermentation:** Blocked via sulfur and temperature
- **Élevage:** 6-9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only after malolactic fermentation, with c. 50 mg/l total and c. 25 mg/l free

### In The Glass:

Cultivated in since the late 19th Century, Valais Syrah combines high acidity and freshness from its alpine clime with optimal ripeness from the long hours of sun that shine on the valley's south-facing terraces. Caloz's offering often presents notes of black pepper, game, and blackberry.