



THE HOUR

COOMBSVILLE, NAPA VALLEY — 2019 VINTAGE

THE VINTAGE

2019 was another near-perfect growing season in Napa Valley. Abundant winter rains refreshed the water table, and additional showers in March and April contributed to balanced soil chemistry throughout the Faust vineyard.

Low temperatures in late winter led to a late budbreak, and a long, cool spring provided our vines with healthy canopies and an even crop set. A warm and dry summer allowed for slow, balanced cluster growth and flavor development, resulting in wines of wonderful complexity and texture.

THE WINE

The Hour is our Syrah from prized blocks within our Faust estate in Coombsville, Napa Valley. Planted in 1998 on rocky, volcanic soils, the struggle for water and nutrients creates berries of distinction and character. Cool-climate conditions, dramatic diurnal temperature shifts and vine roots digging for survival result in exceptional color intensity and flavor concentration. The result is a beautifully balanced Syrah that fully expresses its unique Coombsville birthplace.

WINEMAKING NOTES

The Hour is true to varietal character and expresses a savoriness on the nose and palate. Aromatically, deep notes of violet, black pepper, bay laurel and black cherry. On the palate, it continues with layers of juicy plum, bramble and savory spice. The meaty quality of the wine presents itself in concert with the lush black fruit, and firm tannins allow this wine to shine on the finish. It will age beautifully.

DAVID JELINEK, WINEMAKER

FAUSTWINES.COM