



W I N E M A K I N G

Individuality and diversity are, for me, a powerful muse. Here, I draw from the three most important elements of winemaking to fashion a truly special wine. 1. PROVENANCE - the lots selected for this wine all come from top-notch vineyards where fruit is grown with almost total disregard to economics, quality being the only guiding light. 2. LAYERING - the varietal expression is used to build layers that complement each other and keep delivering waves of aromas and flavors. 3. TIME - Wine is (in a way) like a cake in the oven; you have to give it the time to proof and develop correctly.

Here I use Malbec and Cabernet Sauvignon to elevate Syrah to a higher level of ageability. Once the 2018 vintage wines had eighteen months of barrel age, I selected wines from individual barrels and composed this lot that was then racked into a proprietary French oak barrels for an additional year of ageing. Allowing this wine to integrate slowly with the oak character and the unique components they each carry allowed the "Duke 42" blend the time it needed to coalesce. This wine is now ready for your food creations but will also benefit from extended aging in your cellar. Best bet for drinking: - 2025 to 2040.

Oded Shakked - Owner / Winemaker