



2008 SYRAH



GRAPE VARIETY: 100% Syrah

VINEYARD: Fralich Vineyard, Paso Robles; Jack Ranch, Edna Valley

ALCOHOL: 14.7%

PRODUCTION: 330 cases

WINEMAKING

- The fruit was de-stemmed and gently crushed, preserving some whole berries
- Fermented separately after a short cold soak in open-top bins
- Moved to barrel dirty, then barrel-aged 30 months in 100% French oak (approximately 20% new), then blended and bottled

TASTING NOTES

This Central Coast Syrah is a perfect blend of Syrah from warmer-climate Fralich Vineyard in Paso Robles and cooler-climate Jack Ranch in Edna Valley. Ripe blackberry and blueberry fruit is framed by tobacco and spice, with tannin and earthiness on the lingering finish. It's a great food Syrah due to solid acidity and overall balance, and should age nicely. Drink now through 2016.

FOOD IDEAS:

- Dry jack cheese
- Eggplant dishes
- Smoky red chili
- Lamb, pork, or beef chops