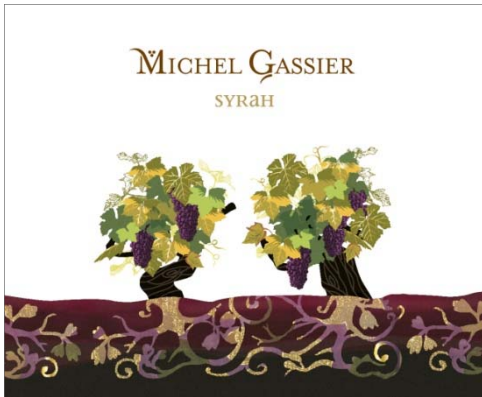


SYRAH 2014



Inspired by northern Rhone crus, we've tamed this Syrah with a bit of whole-cluster Viognier to make a seductive, brooding, and elegantly aromatic wine. Chock full of violet, spiced red fruits, bacon, and hints of flowers, its soft, lush palate marries a wide range of food, from barbecue to spicy international fare. Delicious and hard to put down.

Terroir: Rolled pebbles from the Rhône atop red clay rich in iron – AOC Costières de Nîmes

Varietals : 97 % Syrah & 3% Viognier

Vinification :

- handpicked harvest with ¼ whole-cluster and ¾ destemmed
- pre-fermentation maceration (5 days) to maximize primary fruit
- temperature controlled (24°C) fermentation with delestages to retain the fruit flavors
- warm (28°C) post-fermentation maceration for 2 weeks to round off tannins
- aging in French oak barrels for 9 months for half of the volume

Tasting Notes :

- *Appearance:* a dark ruby
- *Nose:* elegant and intense, this alluring nose is rich in violet, blood orange, pepper & liquorice with “garrigue” spices
- *Taste:* rich and harmonious, the complexities of the aromas play out progressively. Its fresh finish with hints of red fruits and rhubarb reveals delicate and superbly ripe tannins

Aging Potential: enjoy now or cellar 5 to 7 years

Food & Wine Pairing: decant one hour before and serve at 65°F (18°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
cheddar	game	tuna steak	yams	thyme	stew	barbecue	blackforest
roquefort	lamb	salmon	mushrooms	savory	roast	tomato	rhubarb pie
	beef		chestnuts	badiane	braised	Madeira	