

2010 RYAN ROAD – SYRAH

The fruit for our 2010 Syrah was selected from the Ryan Road Vineyard, located at 1,500 feet in elevation. The vines are rooted in calcareous rich soils and are grown under very dry conditions that produce tiny berries and low yields. The grapes were hand selected and handpicked into half-ton bins during the final week of September, ensuring all grapes had reached ideal maturity.

At the winery, the fruit was destemmed and gently crushed into small stainless steel fermenters. A short cold soak for three days preserved the distinct flavors of the varietal. During fermentation, the juice was pumped over three times a day to extract the optimum amount of color and tannins. At dryness, the fruit was pressed, settled in tanks for two days and then racked to barrels to complete malolactic fermentation. The wines were meticulously racked four times while being aged for 20 months in French oak barrels and bottled unfiltered and unfiltered.

TASTING NOTES

- Color:** Deep ruby
Aroma: Ripe plum and dark cherries with notes of cola and hints of savory spice
Taste: Full-bodied with a dense, creamy structure; ripe fruit flavors linger on the finish

RECOMMENDATIONS

- Serve at: 62° – 65° F
Enjoy now through 2019
Store in dark dry place at 55° – 65° F
Pairing suggestions: Beef Bourguignon, venison, grilled or stewed lamb

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Variety
09.29.10	25.6	Ryan Road	Syrah 100%

- Aging:** 20 months in French oak barrels
Bottling date: 06.27.12
Release date: 09.02.13
Cases produced: 369
Alcohol: 14.8%
pH: 3.50
Total acidity: 6.6 g/L



HP. Gubler

Matthias Gubler, Winemaker

A complex and densely silky Syrah