

2006 SYRÉE

Sy-rée [sē-rey] n. derived from Syrah and “cuvée” (blend)

Our 2006 Syrée is based on two varieties - Syrah and Petite Sirah - both chosen from several highly regarded vineyards within the Paso Robles AVA. The Syrah and Petite Sirah lots were pumped over during fermentation and kept on the skins for up to 15 days to extract the maximum amount of color and tannins. The fruit was partially fermented in open top oak barrels, building up the structure of this wine. After being transferred to 100% French oak barrels, the two wines were blended after one year of aging and put back in to barrels for an additional six months.

TASTING NOTES

Color: Deep, ripe cherry red

Aroma: Dark blackberry with bitter sweet chocolate and charcoal overtones

Taste: Rich on the tongue with spice, sweet oak and cedar flavors; finishes with ripe, firm tannins

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2020

Store in dark dry place at 55° – 65° F

Decant two hours prior to serving

Pairing suggestions: Game such as elk or venison, and ribeye

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
09.12.06	26.8	Ryan Road	Syrah	84%
09.20.06	25.3	Huerhuero	Petite Sirah	16%

Aging: 18 months in 35% new French oak

Bottling date: 06.17.08

Release date: 05.15.09

Cases produced: 492

Alcohol: 15.8%

pH: 3.70

Total acidity: 5.5 g/l



Matthias Gubler

Matthias Gubler, Winemaker

A generous and spicy example of this Rhône variety