

2005 SYRÉE

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

Our 2005 Syrée is based on three varieties—Syrah, Petite Sirah and Cabernet Sauvignon—chosen from several highly regarded vineyards throughout 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 Cabernet Sauvignon was partially fermented in open top oak barrels, building up the structure of this wine. After being transferred to 100% French oak barrels, the lots were blended after one year of aging and put back in to barrels for an additional six months.

Blend Components

The Ryan Road Syrah provides the dark color; always delivering ripe and sweet fruit. Grapes from Penman Springs Petite Sirah is the backbone of this wine; tannic and black in color, the perfect blending component. Adelaida Springs Cabernet Sauvignon, a Westside, high elevation Cabernet Sauvignon adds spice and character to this wine.

TASTING NOTES

Color: Dark cherry red

Aroma: Dark, black berry fruit with bitter sweet chocolate, vanilla and some cedar

Taste: Initially soft on the tongue, the wine releases its dominant character on the mid palate. Loaded with spice and ripe fruit this wine ends with a prolonged finish.

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2015

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

Pairing suggestions: Game such as elk or venison

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
09.12.05	26.2	Ryan Road	Syrah	72%
10.14.05	25.1	Penman Springs	Petite Sirah	15%
09.28.05	26.3	Adelaida Springs	Cabernet Sauvignon	13%

Aging: 18 months in 40% new French Oak

Bottling date: 07.11.07

Release Date: 03.01.08

Cases produced: 361

Alcohol: 14.5%

pH: 3.40

Total Acidity: 6.4 g/l



HP. Gubler

Matthias Gubler, Winemaker

A generous and spicy example of this Rhône variety