

## 2008 RYAN ROAD SYRAH

The fruit for our 2008 Syrah was selected from the Ryan Road Vineyard, located at 1,500 feet in elevation. The vines are rooted in limestone soils and are grown under very dry conditions. They produce low yields and tiny berries. The grapes were handpicked into half-ton bins at different times beginning in mid-September and stretching into the end of the month to ensure 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 must 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. After the final racking, the wine was aged for an additional 16 months in oak barrels.

### TASTING NOTES

**Color:** Deep garnet red

**Aroma:** Toasty cedar with notes of dried fig and camphor

**Taste:** Deep, rich and velvety texture, dark cherries; fine grain tannins balanced by ripe fruit, very long finish

### RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2018

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

Pairing suggestions: Beef Bourguignon, venison, grilled or stewed lamb

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Blend
09.04.08– 09.13.08	27.2	Ryan Road	Syrah 100%

**Aging:** 16 months in French oak barrels

**Bottling date:** 03.12.10

**Release date:** 09.05.11

**Cases produced:** 126

**Alcohol:** 15.5%

**pH:** 3.55

**Total acidity:** 6.3 g/L



*HP. Gubler*

Matthias Gubler, Winemaker

*A complex and bold Syrah*