

2009 RYAN ROAD SYRAH

The fruit for our 2009 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 tiny berries and low yields. The grapes were handpicked into half-ton bins in several discrete passes during the first weeks 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. After two additional rackings, the wine was aged for an additional 16 months in French oak barrels.

TASTING NOTES

- Color:** Deep ruby
Aroma: Ripe plum and dark cherries with hints of savory spice
Taste: Full-bodied with a dense integrated structure; ripe plum lingers 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 |
|-------------------|-------------------|-----------|------------|
| 09.04.09–09.10.09 | 26.8 | Ryan Road | Syrah 100% |

- Aging:** 16 months in French oak barrels
Bottling date: 03.09.11
Release date: 09.01.12
Cases produced: 123
Alcohol: 15.4%
pH: 3.49
Total acidity: 7.2 g/L



M. Gubler

Matthias Gubler, Winemaker

A complex and bold Syrah