

2009 SYRÉE

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

The grapes for our Syrée are selected from two highly regarded vineyards; Syrah from Ryan Road and Petite Sirah from Creston Valley, both in southeastern Paso Robles. Located at an elevation of 1,500 feet, Ryan Road features calcareous soils, while Creston Valley Vineyard is a well exposed hillside with warm growing conditions, sandy soil and small amounts of limestone.

The lots were pumped over in small fermenters and kept on the skins for up to 15 days to extract the maximum amount of color and tannins. After being transferred to 100% French oak barrels, the two wines were blended the following spring and put back into barrels for an additional year.

TASTING NOTES

Color: Dark ruby

Aroma: Ripe dark fruit with notes of anise and mocha

Taste: Full-bodied with chewy, textured tannins and a rich, creamy finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2022

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	
09.04.09 - 09.23.09	26.2	Ryan Road	Syrah	78%
		Creston Valley	Petite Sirah	22%

Aging: 16 months in French oak barrels

Bottling date: 03.09.11

Release date: 10.18.13

Cases produced: 531

Alcohol: 15.2%

pH: 3.50

Total acidity: 7.1 g/L



HP. Gubler

Matthias Gubler, Winemaker

A bold bridge of style, not just a blend