

## 2010 SYRÉE

**Sy-rée** [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 Vineyard, both located southeast of Paso Robles. At an elevation of 1,500 feet, Ryan Road features calcareous soils, while Creston Valley Vineyard has picture perfect exposure and shallow soils with noticeable 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 of barrel aging.

## TASTING NOTES

**Color:** Inky garnet

**Aroma:** Boysenberry with notes of mocha spice

**Taste:** Full-bodied with dark fruit; 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 <sup>o</sup>	Vineyard	Blend	
09.29.10 - 10.08.10	25.8	Ryan Road	Syrah	78%
		Creston Valley	Petite Sirah	22%

**Aging:** 20 months in French oak barrels

**Bottling date:** 06.27.12

**Release date:** 04.19.14

**Cases produced:** 669

**Alcohol:** 14.8%

**pH:** 3.53

**Total acidity:** 6.7 g/L



*Kevin Willenborg*

Kevin Willenborg, Winemaker  
A bold cuvée from Paso Robles