



2014 Estate Syrah

Our Syrah vineyards are located on the Wetzel Family Estate near the schoolhouse where the vines typically enjoy the warm days and cool nights that made the Alexander Valley famous. We started producing Alexander Valley Vineyards Syrah in 1994. At that time we didn't grow the grapes, instead Hank purchased the fruit from long time grower and hunting buddy Alex Vyborny. That Syrah led us to start planting Rhone varietals in 1995.

The 2014 growing season was very similar to 2013. The ongoing drought combined with a mild winter and spring caused an early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderate temperatures throughout the growing season and the grapes ripened evenly.

The Syrah and Viognier ripened together in 2014, so the two grapes were harvested the same day, de-stemmed, then cold soaked together, retaining the bright berry flavors and stabilizing the color. The wine was aged for 15 months in French oak barrels. Winemaker Kevin Hall added 2% Grenache to add wild strawberry flavors and grippy tannins.

This lush wine has aromas of violets, red fruit, juicy cherry, blackberry and vanilla. There are rich flavors of blackberry jam, black cherry, plum and vanilla with silky tannins and a long juicy finish.

Food Pairing: We like this with grilled meats or long slow braises. Try it with a butterflied leg of lamb marinated with yogurt and Middle Eastern spices.

- Accolades:**
- 2014: 91 points - *Wine Enthusiast*
 - 2014: 91 points - *California State Fair*
 - 2014: 88 points & Best Buy - *Wine and Spirits Magazine*
 - 2014: Gold Medal - *HLSR International Wine Competition*
 - 2014: Gold Medal - *Colorado State Fair*

Profile:

- Juicy cherry and blackberry jam
- Lush with silky tannins



About Alexander Valley Vineyards: Red & White Wine Grapes

Often we are asked why do we co-ferment Viognier with Syrah in some vintages?

The answer is simple: Because the grapes ripened simultaneously. Often this does not happen, so we are forced by nature to ferment separately, but over the past decade we have had a few vintages where the Syrah and Viognier did ripen together.

In a nod to the tradition of the Rhone region Winemaker Kevin Hall chooses to co-ferment the Viognier which helps to stabilize the color of the Syrah.

Technical Data:

Grapes: 93% Syrah, 5% Viognier, 2% Grenache

Harvest Dates: September 2 – September 12, 2014

Barrel Regimen: Aged for 15 months in French oak, 25% new

Alcohol: 14% **pH:** 3.86 **TA:** 6.4 g/L

UPC: 0-85798 09942-9

SRP: \$18.00 **Cases:** 3,240

