

2015 Estate Syrah

Our Syrah vineyards are located on the Wetzel Family Estate near the Alexander schoolhouse, where the vines typically enjoy the warm days and cool nights that helped make the Alexander Valley a famous wine growing region. 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 delicious Syrah led us to start planting Rhone varietals in 1995.

The western drought continued in 2015 and was once again the topic of much discussion. A cool spring, rain at bloom and a hot July along with the continued effects from the lack of rain contributed to lower yields. As a result the grapes had terrific concentration and superb fruit flavors at harvest.

After harvest the Syrah was de-stemmed and cold soaked to retain the bright berry flavors prior to fermentation. The wine was aged for 16 months in 25 % new French oak barrels. The Viognier ripened a bit later, and Winemaker Kevin Hall whole cluster pressed the fruit, then barrel fermented the Viognier in neutral French oak barrels. The two wines were blended before bottling, and we find that the Viognier rounds out the Syrah and adds a subtle floral note to the wine.



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 & California State Fair*
- 2013: 90 points - *California State Fair, Natalie Maclean & World Wine Championships*
- 2012: 94 points - *California State Fair*
- 2011: 90 points - *World Wine Championships*
- 2010: 91 points - *Colorado State Fair*

Profile:	<ul style="list-style-type: none"> • Aromatic, juicy berry flavors • Lush with silky tannins
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About Alexander Valley Vineyards:

Red & White Wine Grapes

Winemaker Kevin Hall follows the tradition of the Côte Rôtie in the northern Rhône of France with the two grapes. Our Syrah is a spice driven wine and the Viognier softens the tannin and acid structure, while increasing the aromatics. In this case the sum of the two parts is greater than each single varietal and results in more complexity. We are often asked "why not co-ferment". The answer is easy, we do when the two varietals ripen simultaneously.

Technical Data:

Grapes: 98% Syrah, 2% Viognier

Harvest Dates: August 21 – September 2, 2015

Barrel Regimen: Aged for 16 months in French oak, 25% new

Alcohol: 14% **pH:** 3.79 **TA:** 6.4 g/L

UPC: 0-85798 09942-9

SRP: \$20.00



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