

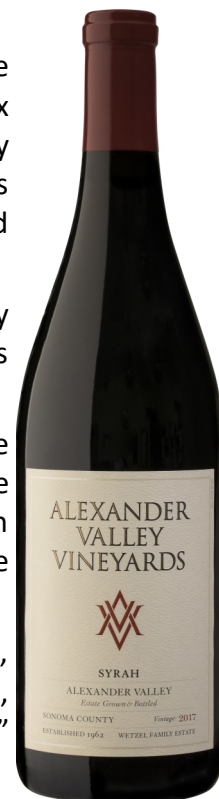
201 Estate Syrah

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 first Syrah led us to start planting Rhone varietals on our family-owned property in 1995, where our valley's warm days and cool nights provide the perfect growing conditions and location for these varietals. Today, we are well known for our classically styled, rich and aromatic Syrah.

2017 was a vintage of contrasts. Our ample rainfall in January and February allayed any discussion of drought, but winter rains were followed by a warm spring and many heat spikes throughout the summer until we began picking the first lot in late August.

After harvest the Syrah was de-stemmed and cold soaked prior to fermentation to retain the bright berry flavors. 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 white wine in neutral French oak barrels. The Syrah and Viognier were blended prior to bottling.

The 2017 Syrah is a deep purple wine with rich aromas of plum, violets, black cherry, vanilla, boysenberry and oak. The vintage is a classic with flavors of blackberry jam, black cherry, plum, white pepper and vanilla. In a nod to its Rhône heritage, our Syrah has a slightly "meaty" quality along with the classic floral notes. The 2017 has 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 or a Cuban mojo pork roast.

Accolades: 2016: 90 points - *Wine Advocate*
2014: 91 points - *Wine Enthusiast*
2013: 90 points - *California State Fair*

Profile:

- Aromatic, juicy berry flavors
- Lush with silky tannins

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 31 - September 7, 2017

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

Alcohol: 14% **pH:** 3.71 **TA:** 6.7 g/L

UPC: 0-85798 09942-9

SRP: \$24.00 **Cases:** 2,110 **First Vintage:** 1994

