



## 2013 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 the Rhone varietals in 1995.

2013 was another outstanding vintage, with an almost perfect growing season, great yields and superb fruit flavors. The warm winter and spring resulted in uniform ripening and excellent quality in the grapes. Overall, there were fewer hot and cold spikes than recent vintages, the sugar levels were able to develop evenly and flavors developed more quickly.

The Syrah and Viognier ripened together in 2013, 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 4% Mourvedre for texture and tannic structure and 4% Grenache for fruitiness.

This lush wine has floral aromas of violets, dark fruits, dark chocolate and vanilla. There are rich flavors of blackberry jam, black cherry, and vanilla with silky tannins and a long structured finish.

**Food Pairing:** We like this with grilled meats or long slow braises — beef, lamb or poultry liberally seasoned with thyme, rosemary and garlic.

- Awards:**
- 2013: Gold Medal** - San Francisco Chronicle Wine Competition
  - 2013: 90 points** - California State Fair & Natalie Maclean
  - 2013: 90 points & Gold Medal** - World Wine Championships
  - 2013: Gold Medal** - Sonoma Harvest Fair & San Antonio Stock and Rodeo Wine Competition

**Profile:**

- Spicy blackberry and black cherry
- 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:** 88% Syrah, 4% Viognier, 4% Mourvedre, 4% Grenache

**Harvest Dates:** September 7 – October 9, 2013

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

**Alcohol:** 14%    **pH:** 3.77    **TA:** 7.2 g/L

**UPC:** 0-85798 09942-9

**SRP:** \$18.00                      **Cases:** 3,632

