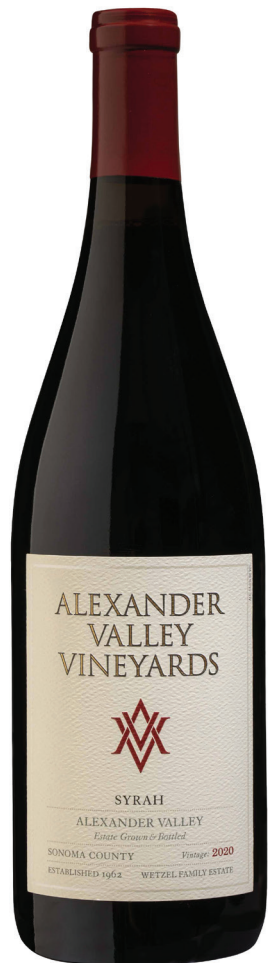


Our family creates wines of distinction for everyone.

2020 Syrah - 750ml

Appellation: Alexander Valley	Blend: Syrah 97% Viognier 3%	Harvest Date: 8/28 - 9/8/20	Alcohol: 14% pH: 3.55 TA: 6.5 g/L RS: 0.19 g/L	Cases: 1,839 UPC: 0-85798 09942-9 SRP: \$26
First Vintage: 1994		Cave Aged: 18 months 25% new French oak barrels		



In 1994 Hank Wetzel purchased Syrah grapes from a good friend and we produced the first Alexander Valley Vineyards Syrah. That first Syrah led us to start planting Rhone varietals on our family-owned property in 1995. Today, we are well known for our rich and aromatic Syrah.

The 2020 growing season enjoyed near-perfect growing conditions. The year began with un-seasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. At harvest, the quality of the fruit was excellent with high acidity and intense flavors.

At the winery the Syrah was destemmed and cold-soaked to retain the bright berry flavors and stabilize the color. The Viognier received a gentle press, then was fermented in neutral French oak barrels. The two varietals were barrel aged separately for 18 months, then blended prior to bottling.

The 2020 Syrah is a deep purple wine with rich aromas of plum, black cherry, vanilla, oak and violets. The vintage has big flavors of blackberry, black cherry, plum, white pepper and vanilla. In a nod to its Rhône heritage, our Syrah has the classic floral notes and a dry structured finish.

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.

Profile:

Aromatic, juicy berry flavors. Balanced with structured tannins.

Pairing Suggestions:

We like this with grilled meats or long slow braises. Always a favorite with lamb, pork, steak as well as lighter meats like sauteed chicken. For a vegetarian twist, try it with eggplant and mushroom based recipes.

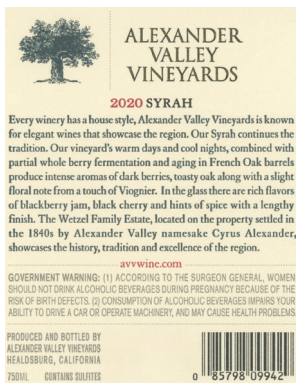
Accolades:

2020: 92 points - Tasting Panel

2020: 92 points & Gold Medal - Winemaker Challenge

2020: Double Gold Medal & Top of Class - San Antonio Stock Show & Rodeo 2025 International Wine Competition

2020: Gold Medal - Fort Worth Stock Show & Rodeo International Wine Competition



ALEXANDER VALLEY VINEYARDS

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