

Our family creates wines of distinction for everyone.



2023 Syrah - 750ml

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|-----------------------------------------|-------------------------------------------|--------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------|
| Appellation: Alexander Valley | Blend: Syrah 97% Viognier 3% | Harvest Date: 9/23/23 - 9/30/23 | Alcohol: 14% pH: 3.63 TA: 6.2 g/L RS: 0.12 g/L | Cases: 2,741 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 vintage 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.

2023 began with heavy winter rainfall that delivered much needed moisture to the vines, followed by a long, cool growing season. Our harvest occurred about two weeks later than prior years, but the long hang time allowed for the development of layered flavors. At harvest, the quality of the fruit was excellent with balanced acidity and intense flavors.

At the winery the Syrah was destemmed and cold-soaked to retain the bright berry notes 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 2023 Syrah is a deep purple, red hued wine with enticing aromas of plum, black cherry, vanilla, oak, blackberry and violets. Our Syrah is a spicy red with bright berry flavors of blackberry, black cherry and plum accented with floral notes along with white pepper, a hint of black olive, and vanilla. In a nod to its Rhône heritage, our Syrah has a dry structured finish, accented by classic floral notes.

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 about co-fermenting. Our answer is easy, when the grapes ripen simultaneously we co-ferment. When they ripen separately, we do not.

Profile:

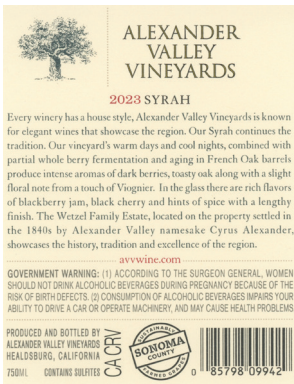
Aromatic, juicy berry flavors. Balanced with structured tannins.

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: 93 points - James Suckling**
- 2019: 95 points & Double Gold Medal - Sunset International Wine Competition**
- 2018: 90 points - Beverage Testing Institute**



ALEXANDER VALLEY VINEYARDS

8644 Highway 128 | Healdsburg, CA 95448 | 707.433.7209 | avvwine.com

