

2018 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. Today, we are well known for our rich and aromatic Syrah.

The 2018 growing season began a bit cooler than the past few vintages, but we had a near perfect fruit set with moderate summer temperatures and relatively few heat spikes. The mild weather led to a longer hang time, allowing the grapes to ripen slowly.

The Syrah and Viognier ripened together in 2018, 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 16 months in French oak barrels.

The 2018 Syrah is a deep purple wine with rich aromas of plum, violets, black cherry, vanilla, oak and blackberry. 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 2018 has a dry structured 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: **2018: 90 points & Gold Medal** - *Sunset International Wine Competition*
2018: 90 points & Gold Medal - *Beverage Testing Institute*
2018: 90 points & Gold Medal - *Sommelier Challenge*

Profile:

- Aromatic, juicy berry flavors
- Balanced with structured 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: September 12—26, 2018

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

Alcohol: 14% **pH:** 3.70 **TA:** 6.2 g/L

UPC: 0-85798 09942-9

SRP: \$24.00 **Cases:** 2,950 **First Vintage:** 1994

