

2019 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.

Although the weather was a bit cooler than usual early in the 2019 growing season, there were no unusual temperature swings during bud break or flowering. The moderate temperatures continued through the summer, allowing the grapes to mature gradually. After 2018's record setting crop size, 2019 swung back to an average yield. At harvest, the quality of the fruit was excellent with high acidity and intense flavors.

The Syrah and Viognier ripened together in 2019, 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 18 months in French oak barrels.

The 2019 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 and 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: 2019: 95 points & Double Gold Medal - *Sunset Intl Wine Competition*
 2019: 93 points & Best of Class of Appellation - *California State Fair*
 2019: 93 points - *Beverage Dynamics / Cheers*
 2019: 91 points - *James Suckling*
 2019: Gold Medal - *San Francisco Chronicle Wine Competition*

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. In years when the grapes ripen simultaneously we co-ferment the two which benefits the color and aromatics of the wine.

Technical Data:

Grapes: 98% Syrah, 2% Viognier

Harvest Dates: September 14 - 19, 2019

Barrel Regimen: Aged for 18 months in French oak, 25% new

Alcohol: 14% **pH:** 3.62 **TA:** 5.8 g/L

UPC: 0-85798 09942-9

SRP: \$24.00 **Cases:** 2,884 **First Vintage:** 1994