



## 2009 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. Overall 2009 was a cooler vintage with fewer heat spikes than in past years, so the acidity of this vintage is slightly higher than prior releases. The growing season allowed for uniform ripening in the Alexander Valley which led to wines with good structure, balance and complexity.

After harvest, the grapes were de-stemmed, but not crushed so a large portion of the fruit remains as whole berries. We cold soak the fruit to extract aromatics, color and retain the bright berry flavors, then ferment for 12-15 days. The 2009 includes 10% Grenache harvested from some of the oldest vines in the Alexander Valley. These 85 year old vines produce grapes that add complexity, roundness and depth of flavor, while the 2% Viognier adds to the aromatics.

This is a layered fruit forward wine with dark fruit aromas of blueberry, boysenberry, vanilla combined with barrel spice and oak. This wine has a soft entry, medium mouthfeel and flavors of blackberry jam, vanilla and black cherry with firm tannins and a long finish.



**Food Pairing:** We like this with a coffee and cocoa dusted flank steak dressed with Syrah — cherry sauce.

**Profile:** Spicy blackberry jam  
Well balanced

**Awards:**

89 points Beverage Testing Institute  
86 points Wine Enthusiast

**About Alexander Valley Vineyards:  
Red & White Wine Grapes**

We often blend a touch of Viognier into our Syrah. Often we are asked why we just don't co-ferment the two together?

The answer is simple: Most years the grapes don't ripen simultaneously. Over the past decade we have had a couple of vintages where this did occur, but it is the exception, rather than the rule.

Co-fermentation is often used to stabilize the color of Syrah in the Rhone region. To get that traditional dark inky, purple color in our Estate Syrah, we use the whole berry cold soak for maximum color extraction.

**Technical Data:**

Grapes: 88% Syrah, 10% Grenache, 2% Viognier

Harvest Dates: September 12 - October 2, 2009

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

Alcohol: 14% pH: 3.57 TA: 6.4 g/L

UPC: 0-85798 09942-9 (750ml)  
0-85798 09941-2 (375 ml-Stelvin)

