



2011 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. We started producing Alexander Valley Vineyards Syrah back 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 Syrah led us to start planting the Rhone varietals in 1995.

Light and late are the two words most often used to describe the 2011 vintage. A wet winter and spring delayed bloom, then heavy rain at bloom hindered the fruit set decreasing the grape yields dramatically. A cool summer prolonged the growing season and harvest started later than usual. The overall effect was great flavor development and well balanced wines.

The Syrah and Viognier ripened together in 2011, so the two grapes were harvested and de-stemmed, then cold soaked together, retaining the bright berry flavors and stabilizing the color. The wine was aged for 20 months in French Oak barrels. Winemaker Kevin Hall added 12% Grenache for fruity complexity and 6% Mourvedre for color, fruit and some tannic structure.

This lush wine has floral aromas of violets, black fruit and spice. There are flavors of blackberry, black cherry and vanilla with silky tannins and a long structured finish.

Food Pairing: We like this with grilled meats or long slow braises — beef, lamb or poultry liberally seasoned with thyme, rosemary and garlic.

Awards: **2011:** 90 points - *Gold Medal - World Wine Championships*
2010: 91 points - *California State Fair*

Profile:

- Spicy blackberry and black cherry
- Lush with silky tannins

About Alexander Valley Vineyards: Red & White Wine Grapes

Often we are asked why do we co-ferment Viognier with Syrah in some vintages?

The answer is simple: Because the grapes ripened simultaneously. Often this does not happen, so we are forced by nature to ferment separately, but over the past decade we have had a few vintages where the Syrah and Viognier did ripen together.

In a nod to the tradition of the Rhone region Winemaker Kevin Hall chooses to co-ferment the Viognier which helps to stabilize the color of the Syrah.

Technical Data:

Grapes: 79% Syrah, 12% Grenache, 6% Mourvedre, 3% Viognier

Harvest Dates: September 2 – October 26, 2011

Barrel Regimen: Aged for 20 months in French oak, 25% new

Alcohol: 14% **pH:** 3.8 **TA:** 5.2 g/L

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

SRP: \$18.00 **Cases:** 1,533 -750ml 410 – 375ml

