



## 2012 Estate Syrah

Our Syrah vineyards are located on the Wetzel Family Estate near the schoolhouse where the vines 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.

2012 was a textbook growing season in Northern California with more heat accumulation days than in previous years. Moderate temperatures at bloom resulted in greater fruit set than 2011. Consistent mild to warm days without serious heat spikes during early ripening produced heavier clusters and cluster thinning happened more than once in many blocks. The favorable weather allowed the grapes to reach optimal flavor development.

The Syrah and Viognier ripened together in 2012, so the two grapes were harvested and de-stemmed, then cold soaked together, to retain the bright berry flavors, stabilize the color and add a floral quality. The wine was aged for 16 months in French Oak barrels. Winemaker Kevin Hall blended in Mourvèdre to deepen the color and broaden the mouthfeel, as well as Grenache for fruitiness and wild strawberry notes.

This dark purple wine has floral aromas of violets, cherry, blackberry, vanilla and spice. There are flavors of wild strawberry, blackberry, black cherry, stone fruit and vanilla. There are silky tannins and a long finish.

**Food Pairing:** Grilled meats or long slow braises — beef, lamb or poultry accented with thyme, garlic and rosemary.

**Awards:** 2012: 94 points & Gold Medal - *California State Fair*



**Profile:**

- Spicy blackberry and black cherry
- Lush with silky tannins

### About Alexander Valley Vineyards:

Over the years our interest in Rhone varietals has increased and we started planting additional Rhone sourced selections in 2009. This vintage now includes the four classic varietals. Our Grenache and Mourvèdre are produced in such small quantities that we ferment each lot in macrobins. We use a French yeast for slow fermentation resulting in great flavor development with layers of complexity. Punchdowns occur by hand two times a day and then we barrel age in neutral French Oak to allow the fruit flavors to shine.

### Technical Data:

**Grapes:** 76% Syrah, 10% Viognier, 9% Mourvèdre, 5% Grenache

**Harvest Dates:** September 13 – November 3, 2012

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

**Alcohol:** 13.9%    **pH:** 3.77    **TA:** 6.2 g/L

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

**SRP:** \$18.00                      **Cases:** 3,000 -750ml    300– 375ml

