



Alexander Valley Vineyards.
Celebrating 35 Years

2007 Estate Syrah

Every winery has a house style, an approach to winemaking that is evident from wine to wine. Winemaker Kevin Hall's approach might generally be considered Old World, wines that embody what happens in the vineyard. The 2007 Estate Syrah particularly reflects that philosophy. Indeed, this Syrah carries a lot of the traits of a great Rhone, though with an Alexander Valley imprint clearly in evidence.

The quality of the 2007 vintage (a mild harvest season allowed the fruit to stay on the vine a little longer) made crafting this wine a little easier. At the winery, Kevin blended the Syrah with a bit of Viognier and some Grenache from 85-year-old vines. The wine was aged for 20 months in French oak, The Grenache added some breadth to the wine, particularly notes of wild strawberries. The Viognier brightened the color, contributing floral notes and softening the tannins.

What's surprising about this Syrah is how soft it is on the front end. Flavors of blackberry jam, black cherry and vanilla are unveiled as you sip this wine and those notes stay in evidence through a lengthy finish. We think this is one of the best Estate Syrahs we've produced in recent years and the judges at the 2010 Houston Rodeo Wine Competition agree, awarding the 2007 the coveted Class Champion award.

Food Pairing: Syrah is perfect with those hearty, soulful dishes that are great on a Saturday or Sunday evening. Try this wine with a rich beef stew or a savory onion soup topped with a little melted Gruyere.

- Profile**
- A wine with a soft entry and long finish
 - Rhone-style Syrah with flavors of blackberry jam and black cherry
 - Complex wine aged in French oak

**Class Champion – Gold Medal
 2010 Houston Rodeo Wine
 Competition**

**90 Points - Connoisseurs' Guide to
 California Wine**

About Alexander Valley Vineyards: Underground

Alexander Valley Vineyards has a tool at the ready that improves our ability to produce great wines: our 26,000 square foot cave. The caves built into the hillside behind the winery are used to age some 5,000 barrels of wine. Temperatures in the caves remain fairly constant, between 50 and 60 degrees while the humidity also remains steady. The caves also offer an environmental benefit, eliminating the need for an air-conditioned warehouse to age the wine.



Technical Data:

Grapes: 92% Syrah, 5% Grenache, 3% Viognier

Harvest Dates: September 1 – September 22, 2007

Barrel Regimen: Aged for 20 months in French oak, 29% new

Alcohol: 14%

pH: 3.57 TA 6.7 g/L

UPC: 0-85798 09942-9