



AMERICAN RED WINE

Vintage: 2020

Varietals:

- Syrah 70%
- Merlot 30%

Vineyard: Lodi AVA

Location: Lodi, CA

PROFILE

Syrah is a *vinifera* red grape varietal that goes by many names and is popular the world over. Native to France, this thick skinned and high tannin grape is grown globally. Old World Syrah, from Europe, is grown in France, Italy, Spain, and Greece, while New World Syrah is produced in regions such as Australia, South Africa, the United States, and Chile

Although the profile of Syrah wines will change depending on whether it is Old World or New World, all Syrah's are known for being bold and full-bodied. They also tend to have the unique trait of being heavy hitting up front with a gradual finish. Old World Syrah most often has earthy notes with higher acidity while New World Syrah tends to be fruit-forward with strong spice notes

DETAILS

Bottling Date: 07/30/2021

Case Production: 90

ABV: 13.8

Residual Sugar: 0.4 %

Final TA: 8.0 g/L

pH: 3.38

Free SO₂: 32 ppm

Syrah

Available in 750 mL bottles

WINEMAKING

FERMENTATION

9 days

1.5 tons of Syrah grapes were imported in the Fall of 2020. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 28 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected with the focus of enhancing the complexity and structure of the finished wine. Fermentation was completed in nine days, after which grapes were then transferred to a press. Juice was racked off into a stainless steel tank and skins were removed

AGING

9 months

This wine was primarily aged in stainless steel tanks on American medium toast oak chips. Blending in Merlot and the use of finishing tannins prior to bottling help to round out this wine on the palate

TASTING NOTES

Aroma

Light fruit aromas complimented by notes of chalk and spicy black pepper

Taste

Fruit-forward with notes of plum skins, and boysenberry. Acidic upfront, with soft tannins and subtle flavors of dried fruit on the finish.

Serving & Pairing Suggestions

Best served at room temperature. When pairing, think of dishes that utilize bold flavors like Chinese five spice!

TASTING CHART

