



WOFFORD ACRES VINEYARDS
2008 Syrah
Estate - El Dorado

Harvest

100% Syrah
Harvest date: 13 Sept. 2008
Harvest Brix: 26.2 degrees brix
pH: 3.71
Total Acidity: 0.72 g/100ml

Wine

Alcohol: 15.1%
pH: 3.92
TotalAcidity:0.73 g/100ml
Barrel Aging: 30 months
2/3 new American and
1/3 older French oak
Bottling Date: 6 Feb. 11
Cases Produced: 100

Winemaking Notes

For 2008, a moderate summer ended on the hot side and produced fruit that was very ripe and full flavored. Sitting over the South Fork of the American River brought us the cool nights that we needed to perfectly ripen the flavors and retain acidity in the grapes. The must was fermented in small $\frac{3}{4}$ ton lots with a specialty Rhone yeast blend.

Tasting Notes

Deep aromas of cedar, spice, blueberry and hints of chocolate provide an enticement to the full plummy flavors. Rich and full bodied the wine is supple yet firm in tannins and finishes with lingering blackberry and sweet oak. Tasting great right now this wine will add to any rich cuisine or BBQ fare and should be age gracefully for another three years.

Paul