



**2012
Syrah
Estate - El Dorado**

Harvest

100% Syrah
Harvest date: 22 & 30 Sept. 2012
Harvest Brix: 25.0 degrees brix
pH: 3.65
Total Acidity: 0.54 g/100ml

Wine

Alcohol: 14.3%
pH: 3.68
Total Acidity: 0.60 g/100ml
Barrel Aging: 20 months
1/2 new American and
1/2 older French oak
Bottling Date: 4 Jun. 14
Cases Produced: 97

Winemaking Notes

Not since 2009 have the bears and Mother Nature allowed us to make a bold red Syrah. 2012 brought us the warm days and 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. The wine was then aged a full 20 months in 50% new American oak and 50% older French oak.

Tasting Notes

A dark purple and magenta color leads to deep aromas of cedar, spice and hints of chocolate. Plum impressions in the mouth are extended by a rich and full finish. The wine is supple yet firm in tannins and finishes with lingering blackberry and sweet oak. This wine tastes great right now and will add to any rich cuisine or BBQ fare, with proper storage should age gracefully for another three years.

Paul