Syrée

2012 • PASO ROBLES

Syrée [se-ray] n. derived from Syrah and “cuvée” (blend)

The grapes for our Syrée are selected from the hilltop sections of some of our most regarded vineyards; Huerhuero, Adelaida Springs Ranch and Creston Valley. The vines from these higher terrain elevations steeped in calcareous subsoils with ample sun exposure produce naturally small and concentrated berries, exhibiting structured tannins and balanced acidities. The resulting wines from these blocks feature expressive fruit flavors and a rich mouthfeel that underscore the aging potential for this unique Rhône-inspired blend of Syrah and Petite Sirah.

The lots were pumped over in small fermenters and kept on the skins for up to 15 days to extract the maximum amount of color and tannins. After being transferred to 100% French oak barrels, the selected lots were blended for overall balance and structure the following summer and put back into barrels for an additional year of barrel aging.

**Tasting Notes**

COLOR: Dark garnet
AROMA: Dark cherries and fig with notes of savory spice and tobacco
TASTE: Full-bodied with cherry fruit; rich mid-palate with a smooth, structured finish

**Recommendations**

Serve at 62° – 65° F
Enjoy now through 2022
Store in dark dry place at 55° – 65° F
Pairing suggestions: Game such as elk or venison and braised short ribs

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
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</thead>
<tbody>
<tr>
<td>09.20.12 – 10.03.12</td>
<td>26.3</td>
<td>Huerhuero</td>
<td>Syrah 58%</td>
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<td></td>
<td>Adelaida Springs Ranch</td>
<td>Syrah 23%</td>
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<td></td>
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<td>Creston Valley</td>
<td>Petite Sirah 19%</td>
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AGING: 20 months in French oak barrels
BOTTLING DATE: 06.18.14
RELEASE DATE: 03.25.16
CASES PRODUCED: 411.5 (packed in 923 6-bottle cases)
ALCOHOL: 14.5%
PH: 3.74
TOTAL ACIDITY: 7.0 g/L

Kevin Willenborg, Winemaker
A bold cuvée from Paso Robles