



# VINA ROBLES

VINEYARDS & WINERY



## Ryan Road

2011 ♦ SYRAH ♦ PASO ROBLES

The fruit for our 2011 Syrah was selected from Ryan Road Vineyard, located at 1,500 feet in elevation. The vines are rooted in calcareous rich soils and are grown under very dry conditions that produce tiny berries and low yields. The grapes were hand-selected and handpicked into half-ton bins during the final week of September, ensuring all grapes had reached ideal maturity.

At the winery, the fruit was destemmed and gently crushed into small French oak fermenters. A short cold soak for two days helped extract the distinct flavors of the varietal prior to yeast inoculation. During fermentation, the juice was pumped over three times a day to extract the optimum amount of color and tannins. At dryness, the fruit was pressed, settled in tanks for two days and then racked to barrels to complete malolactic fermentation. The wines were meticulously racked four times while being aged for 18 months in French and Hungarian oak barrels before being bottled unfiltered and unfiltered.

### Tasting Notes

COLOR: Dark ruby

AROMA: Cherries with notes of cola and hints of savory spice

TASTE: Medium to full-bodied with sweet cherry flavors and fleshy tannins that linger into the long finish

### Recommendations

Serve at 62° – 65° F

Enjoy now through 2020

Store in dark dry place at 55° – 65° F

Pairing suggestions: Beef Bourguignon, venison, grilled or stewed lamb

### Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY	
09.29.11	26.3	Ryan Road	Syrah	100%

AGING: 18 months in French and Hungarian oak barrels

BOTTLING DATE: 06.03.13

RELEASE DATE: 12.05.14

CASES PRODUCED: 215

ALCOHOL: 15.0%

PH: 3.56

TOTAL ACIDITY: 6.2 g/L

*Kevin Willenborg*  
Kevin Willenborg, Winemaker

*A rich, expressive Paso Robles Syrah*