2006 SYRÉE

**Syrée** (sé-rey) n. derived from Syrah and “cuvée” (blend)

Our 2006 Syrée is based on two varieties - Syrah and Petite Sirah - both chosen from several highly regarded vineyards within the Paso Robles AVA. The Syrah and Petite Sirah lots were pumped over during fermentation and kept on the skins for up to 15 days to extract the maximum amount of color and tannins. The fruit was partially fermented in open top oak barrels, building up the structure of this wine. After being transferred to 100% French oak barrels, the two wines were blended after one year of aging and put back in to barrels for an additional six months.

**TASTING NOTES**

**Color:** Deep, ripe cherry red

**Aroma:** Dark blackberry with bitter sweet chocolate and charcoal overtones

**Taste:** Rich on the tongue with spice, sweet oak and cedar flavors; finishes with ripe, firm tannins

**RECOMMENDATIONS**

Serve at: 62° – 65° F
Enjoy now through 2020
Store in dark dry place at 55° – 65° F
Decant two hours prior to serving
Pairing suggestions: Game such as elk or venison, and ribeye

**TECHNICAL NOTES**

Harvest date  Brix  Vineyard  Blend
09.12.06  26.8  Ryan Road  Syrah  84%
09.20.06  25.3  Huerhuero  Petite Sirah  16%

Aging: 18 months in 35% new French oak
Bottling date: 06.17.08
Release date: 05.15.09
Cases produced: 492
Alcohol: 15.8%
pH: 3.70
Total acidity: 5.5 g/l

Matthias Gubler, Winemaker

*A generous and spicy example of this Rhône variety*