

## 2007 SYRÉE

**Sy-rée** [sē-rey] n. derived from Syrah and “cuvée” (blend)

The 2007 Paso Robles harvest season was one of the best of this decade. It was a unique year for winegrape growing, with low yields, great concentration with ripe flavors, good acidity, and flavorful fruit.

The grapes for our Syrée are selected from two highly regarded vineyards; Syrah from Ryan Road and Petite Sirah from Creston Valley, both in southeastern Paso Robles. Located at an elevation of 1,600 feet, Ryan Road Vineyard features soils rich in limestone. While Creston Valley Vineyard is a well exposed hillside with warm growing conditions, sandy soil with elements of limestone.

The 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. Some small Syrah lots were 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 the following spring and put back into barrels for an additional year.

## TASTING NOTES

**Color:** Dark ruby

**Aroma:** Intense, ripe black fruit, dark chocolate with toasty oak and bacon accents

**Taste:** Earthy, meaty character with notes of allspice. It is rich, lush and very integrated with a smooth finish and lively tannins.

## RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2021

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 <sup>o</sup>	Vineyard	Blend	
09.06.07	26.0	Ryan Road	Syrah	79%
09.08.07	25.6	Creston Valley	Petite Sirah	21%

**Aging:** 16 months in 225L and 400L French oak barrels

**Bottling date:** 03.18.09

**Release date:** 07.04.10

**Cases produced:** 653

**Alcohol:** 15.6%

**pH:** 3.65

**Total acidity:** 5.8 g/l



*HP. Gubler*

Matthias Gubler, Winemaker

*A bold bridge of style, not just a blend*