

2008 SYRÉE

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

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 1,500 feet, Ryan Road features soils rich in limestone, while Creston Valley Vineyard is a well exposed hillside with warm growing conditions, sandy soil, and small amounts 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: Ripe dark fruit with notes of rosemary and mocha

Taste: Full-bodied with firm tannins and a long finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2022

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 ^o	Vineyard	Blend
09.04.08 - 09.13.08	26.4	Ryan Road	Syrah 82%
	26.8	Creston Valley	Petite Sirah 18%

Aging: 16 months in French oak barrels

Bottling date: 03.12.10

Release date: 02.14.12

Cases produced: 678

Alcohol: 15.5%

pH: 3.55

Total acidity: 6.3 g/L



HP. Gubler

Matthias Gubler, Winemaker

A bold bridge of style, not just a blend