



WINE ANALYSIS

APPELLATION

Applegate Valley

VARIETAL

100% Syrah

HARVEST DATE

September 15 & October 4,
2016

VINEYARD SOURCE

Serra Vineyards

PRODUCTION

50 Cases

CELLAR TREATMENT

20 months in new French
American hybrid barrels

ALCOHOL : 14.0%

pH : 3.72

TA : 6.7 g/L

2016 Single Vineyard Syrah

TASTING NOTES

Alluring aromas of raspberries, blueberries, and cherry cola are followed by pronounced notes of sweet tobacco, smoke and peppercorn. On the palate, juicy dark berry fruits and zesty fall spices give way to an elegant structure with soft tannins and subtle acidity. Well balanced and complex, the lengthy finish is lean, savory and filled with vanilla spice notes.

PAIRING SUGGESTIONS

- Camembert
- Roquefort
- Aged Manchego
- Smoked Cheddar
- Grilled Steak
- Lasagna
- Grilled Vegetables
- Ratatouille

2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set the fruit. Though the growing season got off to an early start, the even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality but with yields closer to pre-2014 vintages.

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