

2016 Estate Syrah

We started producing Alexander Valley Vineyards Syrah in 1994. At that time we didn't grow the grapes, instead Hank purchased the fruit from long time grower and hunting buddy Alex Vyborny. That first Syrah led us to start planting Rhone varietals on our family owned property in 1995, where our valley's warm days and cool nights provided the perfect growing conditions and location for these varietals. Today, we are well known for our classically styled, rich and aromatic Syrah.

Overall, 2016 was a more normal growing season than the last few years. While the drought was still persistent, we received much needed rain over the winter and early spring. The good weather continued through the summer with no damaging heat spikes. Yields were down a little, but the quality and flavor of the grapes were stellar.

After harvest the Syrah was de-stemmed and cold soaked prior to fermentation to retain the bright berry flavors. The wine was aged for 16 months in 25% new French oak barrels. The Viognier ripened a bit later and Winemaker Kevin Hall whole cluster pressed the fruit, then barrel fermented the white wine in neutral French oak barrels. The Syrah and Viognier were blended prior to bottling. The 2016 Syrah is a deep purple wine with rich aromas of dark fruits, violets, black cherry, vanilla and oak. The vintage has a floral note with flavors of blackberry jam, black cherry, plum, vanilla, a long juicy finish and silky tannins.

This deep purple wine has floral aromas of violets, dark fruits, black cherry, vanilla, oak, stone fruit and blackberry. There are rich flavors of blackberry jam, black cherry, plum and vanilla with silky tannins and a long juicy finish.

Food Pairing: We like this with grilled meats or long slow braises. Try it with a butterflied leg of lamb marinated with yogurt and Middle Eastern spices or a Cuban mojo pork roast.

Accolades: 2016: 90 points - *Wine Advocate*



Profile:

- Aromatic, juicy berry flavors
- Lush with silky tannins

About Alexander Valley Vineyards: Red & White Wine Grapes

Winemaker Kevin Hall follows the tradition of the Côte Rôtie in the northern Rhône of France with the two grapes. Our Syrah is a spice driven wine and the Viognier softens the tannin and acid structure, while increasing the aromatics. In this case the sum of the two parts is greater than each single varietal and results in more complexity. We are often asked "why not co-ferment". The answer is easy, we do when the two varietals ripen simultaneously.

Technical Data:

Grapes: 97% Syrah, 3% Viognier

Harvest Dates: September 2 - 7, 2016

Barrel Regimen: Aged for 16 months in French oak, 25% new

Alcohol: 14% **pH:** 3.90 **TA:** 6.9 g/L

UPC: 0-85798 09942-9

SRP: \$20.00

