

2011 SYRAH

VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created good growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water. Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/23/11

Harvest Brix: 19.0° & 20.5°

Total Acidity: 6.3 g/L

pH: 3.53

Alcohol: 12%

Cases Produced: 311

Bottling Date: 7/26/12

OAK PROGRAM

Aged for 8 months in French, American & Hungarian oak barrels.

TASTING NOTES & FOOD PAIRING

Intensely black-pepper focused with an earthy spice on the nose. Grapefruit rind and anise work together on the palate, leading to a focused and lean finish. Our 2011 Syrah works well with grilled vegetables or blackened and charred chicken dishes - jerk chicken!

