



2012 SYRAH RESERVE

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention.

VINEYARD SITE

Damiani Vineyard
100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/5/12	Harvest Brix: 19.0° & 20.5°
Total Acidity: 7.0 g/L	pH: 3.68
Alcohol: 13.7%	Cases Produced: 69
Residual Sugar: 0.2%	Unfined, Unfiltered

OAK PROGRAM

Aged for 14 months in French, American & Hungarian oak barrels.

TASTING NOTES & FOOD PAIRING

This intense Syrah expresses earthy spice and cracked black pepper nose with grapefruit rind backbone on the palate. Pair this with Cassoulet, Moroccan spiced roasts or Venison Grand Veneur.