



SILVER MEDAL *2018 San Francisco Chronicle Wine Competition*

WINEMAKER NOTES

The *terroir* of Cache Creek Vineyards provides the perfect growing conditions to create a delicious, true-to-varietal Syrah. With only one acre of Syrah planted, we only produce a limited amount of this classic French Rhône varietal. Our Syrah exhibits a luscious array of flavors with just the right amount of spice, while also offering a soft, rich mouthfeel and finish. Enjoyable now, this wine will continue to evolve and develop with additional bottle aging for several more years.

COMPOSITION	Syrah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.93%
TA	6.7g/L
pH	3.52
COOPERAGE	100% French oak barrels
BARREL AGING	22 months
PRODUCTION	365 cases

TASTING NOTES

An inviting multifaceted nose of bright berry and dark plum is peppered with spice notes, violets, and traces of earth and oak. On the mouth, the wine offers a smooth yet full-bodied tasting experience. Vivid flavors of plum, boysenberry, and cherry woven with nuances of leather, oak, and white floral create layers of complexity. The caramel laced finish lingers with the fresh fruit essence.

A great wine to match with wild game dishes like grilled mallard or venison chops, and it will pair equally well with sautéed medallions of pork served with a rosemary and Dijon mustard sauce.