



GOLD MEDAL • 91 POINTS *2021 Orange County Commercial Wine Comp.*

GOLD MEDAL *2021 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2021 Press Democrat North Coast Wine Challenge*

SILVER MEDAL *2021 East Meets West Wine Challenge*

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.

Although we use the Brix measurement as a guide, we let the grapes tell us when they are ready to harvest. With Syrah grapes, they begin to sag and even wrinkle a little. It is at this point when they release the greatest flavor and color. Because we are patient, the resulting wine exhibits a luscious complexity of flavors with just the right amount of spice, while also offering a soft, rich mouthfeel and finish.

COMPOSITION	Syrah
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.4%
TA	6.2g/L
pH	3.72
COOPERAGE	100% French oak barrels
BARREL AGING	22 months
PRODUCTION	218 cases

TASTING NOTES

Enticing, seductive aromas lead into a focused nose of mocha-infused wild berry and tart plum. Luscious flavors fill the palate with layers of ripe plum, smoky blackberry, creamy coffee, and wild berry. Traces of saffras, milk chocolate, black licorice, leather, and sage complement the concentrated flavors while contributing to the wine's complexity. The integrated oak and soft tannins provide an ideal framework for this richly textured wine.

Enjoy with a first course of beef carpaccio, or smoked coffee-rubbed brisket served with a side of savory corn pudding.