2011 Rogue Valley Syrah

Sensory Components & Tasting Notes

Color: Deep purple garnet
Aroma: Ripe dark fruits, dried figs and refined barrels spice
Mouth Feel: Full body with structured Syrah weight
Flavor: Berry pie, ripe plum, Bing cherry
Finish: Long

A complex aroma pours over the glass edge laden with ripe fruit characters of Marion berry and blue berry preserves, sweet dried fig transitions into complex oak spice, leather, vanilla and slight clove. Structured tannins frame a full body filled with flavors of ripe plum, berry pie, graham/pie crust accents and tobacco leaf. A long acid finish is a pleasant conclusion to this weighty, ripe Syrah.

Technical Data

Yeast Strain: Proprietary
TA: 6.88 g/L
pH: 3.61
Alcohol Level: 13.7%
Barrel Aging: 18 months in neutral French oak barrels

Bottle Date: 6/7/13
Cases Produced: 700
Case Dimensions: 14.1 x 10.1 x 11.1
Case Weight: 39lbs
Palletization: 11x4 = 44 cases