

Summerland



2013 SYRAH Paso Robles

VINTAGE: 2013
VARIETAL: 100% SYRAH
APPELLATION: PASO ROBLES
HARVEST DATE: 9/1/2013
BRIX AT HARVEST: 24.5
ALCOHOL: 14.1%
pH: 3.68
TA: 6.2 g/L
CASE PRODUCTION (9L): 695 cases
CASE PACK: 12 X 750ML
RELEASE DATE: 9/1/2014
SUGGESTED RETAIL: \$25



VINEYARD:

Inspired by the relaxed, friendly lifestyle enjoyed throughout California's serene coastal towns, wines from our Central Coast Collection reflect the merits of the diverse growing regions that span from Santa Barbara to Monterey Counties. The wines are approachable in both price and style and exhibit a Central Coast flavor profile that is suitable to a wide variety of foods. The Central Coast Collection showcases common traits of clean fruit and regional character.

VINIFICATION:

There is no better place for us to source our grapes for our Central Coast Syrah than from Paso Robles. Warm, dry summers mimic the climate of Southern Rhône, where most illustrious Syrahs are produced. This climate, combined with the cooling influence of the Pacific Ocean, enable extended hang time for the grapes to develop rich black fruit and spice flavors. Before being bottled, the wine ferments in French oak for 8 months, imparting enticing oak flavors that will continue to develop over the next 5 years.

TASTING NOTES:

This luscious Syrah exudes hedonistic black fruit notes of blackberry and blackcurrant accompanied by sweet spices of vanilla, nutmeg and oak. With subsequent sips, notes of cassis and elderberry are moderated by secondary flavors of fresh-baked bread and sweet oak. This Syrah begs for barbeque with its deep berry flavors and smooth, chocolate finish. It performs well with an elegant slow-cooked chicken with fig reduction or more casual smoky bacon burgers.
