


Syrah

Our Syrah is a rich, opaque deep purple wine with flavors reminiscent of lush blackberry, plum and grilled sweet red pepper. The finish is a spicy oak flavor that comes from aging in American oak with a hint of juniper like berry. The grapes are custom grown for us in Washington. We crush the berries and the long fermentation on the skin brings out the richest flavor of the ripe grapes.

Enjoy this wine at room temperature with beef, venison, lamb and olive dishes.

 **Grape:** 100% Syrah custom-grown in Washington state

 **Production Method:** 100% crushed and destemmed, long warm fermentation


 **Aging:** American oak

 **Sweetness:** dry

 **Alcohol:** 15%

 **Serving Temperature:** 60° - 65°

 **Ageability:** 3-5 years

 **History:** started making Syrah in 2000

 **Awards:**

Syrah 2005

- ◆DOUBLE GOLD-Amenti del Vino International Wine Competition 2007, Mystic, CT
- ◆GOLD-Tasters Guild Consumers' Wine Judging Competition 2007, Grand Rapids, MI
- ◆Silver-Florida State Fair International Wine Competition 2007, Tampa, FL
- ◆Silver-International Eastern Wine Competition 2007, Watkins Glen, NY

Syrah 2004

- ◆GOLD-Florida State Fair International Wine Competition 2006, Tampa, FL
- ◆GOLD-Finger Lakes International Wine Competition 2006, Rochester, NY
- ◆GOLD-San Francisco International Wine Competition 2006, San Francisco, CA
- ◆GOLD-Amenti del Vino International Wine Competition 2006, Mystic, CT

Syrah 2003

- ◆GOLD-Florida State Fair International Wine Competition 2005, Tampa, FL
- ◆GOLD-Amenti del Vino International Wine Competition 2005, Mystic, CT
- ◆GOLD-Indy International Wine Competition 2005, West Lafayette, IN
- ◆GOLD-Contemporary Label Design, LA County Fair 2005, Los Angeles, CA

Syrah 2002

- ◆GOLD-Florida State Fair International Wine Competition 2004, Tampa, FL
- ◆GOLD-International Eastern Wine Competition 2004, Watkins Glen, NY
- ◆GOLD-Contemporary Label Design, LA County Fair 2004, Los Angeles, CA
- ◆GOLD-Amenti del Vino Wine Competition 2004, Mystic, CT
- ◆Highly Recommended - Beverage Testing Institute 2004, Chicago, IL

