

2015 SYRAH

tasting notes

Opening with a spicy nose, featuring notes of licorice and dried fruit, our Syrah is plush and richly textured, delivering abundant flavors of raspberry, blackberry, and ripe plum. The velvety fruit is underscored with notes of black pepper, mocha and a sachet of Herbs de Provence framed by dense yet supple tannins. Enjoy now or cellar for future rewards.

winemaking

After de-stemming, the Syrah grapes are lightly crushed into stainless steel vats. When the fermentation starts, the wine undergoes methodical aeration at moderate temperatures to extract soft tannin and color. Towards the end of the maceration the pump over work is limited to nonexistent. Finally, when mouthfeel objectives are reached, the grapes are gently pressed and barreled down. Barrel aged for 14 months in French oak and American oak, of which 8% was new oak.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

Syrah is a wonderful wine to pair warm comfort food dishes with. Enjoy a glass accompanied by long simmered braised beef roast or a grilled pork tenderloin with a herbaceous chimichurri sauce. On a lighter side the Syrah would taste delightful with a colorful plate of goat cheese and roasted beets.

wine stats

Cases Produced	523
pH	3.8
T.A.	5.5
Alcohol	14.4%
Bottled	February 2017

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