



## Syrah

*This big, bold Syrah is full of blueberry fruit, smoked bacon and a touch of toasted oak. Robust ripe tannins make this wine suitable for heavier dishes like grilled meats, game, strong cheeses and salamis. Our Syrah has more structure and tannins than many other Syrahs on the market due to the cool climate of the Cienega Valley. This makes this wine suitable for aging an additional 5-6 years. We recommend decanting this wine prior to consumption.*

—Winemaker Alphonse DeRose

### Technical Data

Alcohol Level: 15.5%

Total Acidity: 5.3 g/L

PH: 3.68

Production: 100 cases

Bottled: un-fined and unfiltered

## Cienega Valley

### Overview

DeRose Vineyards was established on land with wine history dating back to the 1850s when Theophile Vaché produced the estate's first vintages. The winery changed hands many times over the years and was eventually purchased by the DeRose, Cedolini and Miller families in 1988. Before long, Winemaker Pat DeRose rescued several acres of abandoned vines from the clutches of tall weeds and thistles, including two acres planted before 1900 that were grafted to Syrah in 1994.

The ancient Syrah vines are dry-farmed in deep sandy-loam soils on terraced hillsides. Vines are cared for 100% by hand including all vineyard practices and harvest. On average, they produce less than one ton per acre, and with only two planted acres, we produce about 100 cases per year, making the DeRose Syrah one of our most exclusive wines.

Our Syrah underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the syrah underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

