

2010 SYRAH

Varietal Composition 100% Syrah

> Appellation Coombsville Napa Valley

**Cellaring** 14 months in 50% new French oak

> Production 107 cases

Final Chemistry TA: 6.1g/L pH: 3.55 Alcohol: 14.3% Residual Sugar: 0.03%

Bottled September 18th, 2011

Released October 10th, 2012

> Price \$47.00

## Sensory Profile

Opulent aromas of leather and alder wood smokines. Flavors of peppercorn, meat, spice, violets, and a touch of game. A long finish with blackberry and Indian spice. A very pretty and elegant wine.