

2012 SYRAH

FALCON SERIES



VINIFICATION:

This wine is mostly Syrah with a portion co-fermented with a small number of whole clusters of Viognier. Before bottling 8.5% of Petit Verdot was blended into the finished wine to add depth to the mid-palate rounding out this bold full bodied Syrah.

WINEMAKER'S NOTES:

The color is deep purple fading to pale purple at the edges. This richly aromatic Syrah has scents of dark berry fruits, herbs, fennel seed, mocha, and cured meats. Rich and bold with great minerality on the palate, it has a high tannin structure that leaves a rigid long lasting finish. This is a complex, rustic and savory Syrah. Enjoy now or lay it down to cellar for a few years to soften the tannins and structure of the wine.

YOUR TASTING NOTES:

This richly aromatic Syrah has scents of dark berry fruits, herbs, fennel seed, mocha, and cured meats

FOOD PAIRING

Steak, lamb, mushroom risotto, or cured meats

VINEYARD

96.3% Kestrel View Estates Vineyard
3.7% Olsen Estates

BLEND

91.5% Syrah
8.5% Petit Verdot

TECHNICAL

ALC. 13.9%
pH: 3.6
TA: 6.2

CASES

1204

MINT SALSA VERDE RACK OF LAMB

PAIR WITH 2012 FALCON SERIES SYRAH

INGREDIENTS

- 2 6-bone racks of lamb
- 1TBSP olive oil

FOR THE MINT SALSA VERDE

- 2 handfuls fresh mint
- 2 handfuls fresh parsley
- 2TBSP capers
- 8 anchovy fillets
- 1/2 cup olive oil
- 2-4TBSP lemon juice



PREPARATION:

Preheat the oven to 400F. Remove the skin from the lamb if it is still attached, then score the fat in a criss-cross pattern with lines ½ inch apart, trying not to cut into the meat.

Put the lamb in a small roasting tray, drizzle with the olive oil and season well. Cook in the oven for 22-28 minutes, depending on how pink you like it to be.

Meanwhile, to make the sauce, put the mint, parsley, capers, anchovies, olive oil and 1 TBSP lemon juice in a food processor. Blend for 1 minute, then taste and add more salt, pepper or lemon juice if needed.

Once the lamb is cooked to your liking, remove from the oven, cover with foil and rest for 10 minutes. Cut between the chops and serve with a drizzle of the mint and parsley sauce.