

2012 COFERMENT SYRAH

WINEMAKER'S SELECT SERIES



Under the floral perfume, aromas of chocolate, strawberry, blackberry and earth are mixed with a rich toasted oak and mild coffee notes

VINIFICATION:

The term co-ferment on the label means that we pick both the Syrah and Viognier at the same time and ferment them together. The goal of co-fermentation is to have the characteristics of the Viognier impact the Syrah by lifting the fruit component and adding some floral elements. For this vintage 6% Viognier was added to the Syrah. Once the grapes were crushed they were inoculated and started fermenting together. During the two week process, the wine was pumped over daily and monitored to make sure it was pressed at the right time. The entire process created a dark, elegant wine with floral and spice elements. The dark color is created by the addition of Viognier, a phenomenon known as co-pigmentation. This Syrah is a great example of a Rhone style blend.

WINEMAKER NOTES:

The color is dark and rich with red-purple hues. At first, the wine is spicy and sharp, but then the aromas start to unleash. The contribution of the Viognier is noticeable in hints of violet, anise and white pepper. Under the floral perfume, aromas of chocolate, strawberry, blackberry and earth are mixed with a rich toasted oak and mild coffee notes. The flavor pops when you first taste it, light bodied on the entry but with a mouthfeel that envelops your tongue. The acid and tannin are in great balance and give a lengthy, rich, full finish.

YOUR TASTING NOTES:

AGING PROFILE

22 months in Oak

VINEYARD

100% Kestrel View Estate Vineyards

BLEND

94% Syrah
6% Viognier

TECHNICAL

Alc. 14.0%
pH: 3.71
TA: 6.2

CASES

300

2890 LEE RD PROSSER WA 99350 | 509.786.2675 | WWW.KESTRELWINES.COM