



DEROSE

WINERY

Syrah (Old Vine Vineyard)

FERMENTATION

Our ancient vine Syrah from 1915 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.

TASTING NOTES

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 suitable for aging an additional 6-8 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Syrah
Yield:	3/4 tons per acre
Finished alcohol:	15.3%
pH:	3.68
Total acid:	5.3g/L
Residual Sugar:	0.21g/L
Farming:	Organic
Production	100 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

