

## 2012 Syrah

We sourced the fruit for this inky Syrah from the Lauterbach Vineyards in Sonoma County, California. Harvested in September 2012. De-stemmed and fermented in stainless tanks, this wine was in contact with the skins for a total of 12 days. The wine was then transferred into a mix of 30% New French oak and 70% neutral oak and aged in our barrel room for 18 months until being bottled in March, 2014.

This Syrah has a dense ruby/purple core with thick, stained tears. It introduces dark fruit aromas of blackberry, black cherry and macerated raspberry meld with undertones of leather, violets, and baking spice. It is full-bodied and rich with the flavors of stone fruit, blackberries, and raspberries, accented by a delicate oak spice and a leather, mushroom character. This distinctive Syrah is fruit-forward and approachable, but will develop a more complex, earthy profile as it ages. It pairs nicely with dark chocolate, grilled meats and vegetables. Drink now or cellar for up to 8 years.

AMERICAN VITICULTURAL AREAS	AVA): Russian River, California
VARIETAL CONTENT:	100% Syral
TIME IN OAK: 30% new Frenc	oak and 70% neutral oak and aged in our barrel room for 18 month:
RESIDUAL SUGAR:	
pH:	
TOTAL ACIDITY:	
ALCOHOL BY VOLUME:	13.39
CASES PRODUCED:	300 cases produced
WINEMAKERS & WINEGROWERS:	James Callahan/Scott Dahme
WEBSITE:	www.ariduswineco.con