

2020 SYRAH

tasting notes

This Syrah opens with a complex and layered nose, featuring a blend of aromas consisting of baked cherries, black olive, and peppers. The palate is firm and richly textured, marked by flavors of plum, leather, and berry compote. The oak notes of cedar add moderately dry tannins that contributes to an elegant structure and extends the finish. Enjoy now or cellar for future rewards.

winemaking

After de-stemming, the Syrah grapes are lightly crushed into stainless steel vats. When fermentation starts, the wine undergoes methodical aeration at moderate temperatures to extract soft tannin and color. Towards the end of the maceration the pump over work is limited to nonexistent. Finally, when mouthfeel objectives are reached, the grapes are gently pressed and barreled down. Barrel aged for 14 months in French oak and American oak, of which 25% was new oak.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

Syrah is a wonderful wine to pair with warm comfort food. Enjoy a glass accompanied by cedar plank salmon or a blue cheese burger. For lite bites, the Syrah is a delightful pair to a colorful plate of goat cheese and roasted beets.

wine stats

Cases Produced	312
pH	3.88
T.A.	5.1
Alcohol	14.2%
Bottled	June 2022

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