

# SYRAH

*"Over a decade of working with Snake River Valley Syrah has taught me to embrace the savory notes so characteristic of Syrah from this region. I also love the dark fruit flavors and smooth finish I can coax out of this beautiful grape. Our flagship red wine consistently brings out the carnivore in me. Dinner anyone?"*

—Melanie Krause, Winemaker

## TASTING NOTES

Savory and dark fruit notes in the nose develop into blackberries, sage & a hint of dried orange peel on your palate. The intensity of the bright fruit is mouthwatering and the finish is pure silk!

## PAIRING SUGGESTIONS

Our Syrah pairs extremely well with rich meats. Think spiced leg of lamb with pomegranate molasses or Muscovy duck with saffron rice and fresh mushrooms.

## WHEN TO DRINK

During the first year, decant for an hour & then enjoy. While approachable early in its life, this wine will continue to evolve beautifully over the next 5-15 years

## SOURCED FROM THE FOLLOWING VINEYARDS:

- Sawtooth
- Williamson



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## THE VINTAGE

The 2018 vintage heralded the welcome return of vines that had been retrained after the winter-cold damage of 2017. Beautiful weather and a moderately sized crop made for ideal conditions for a high-quality vintage. A warmer than average summer with growing degree days over 3100 was followed by cool fall weather. September and October were dry and cool, allowing for slow, steady ripening of the grapes. White wines are vivacious, with lovely acidity to balance expressive aromas and flavors. Red wines are highly textured with ripe, intense flavors. Good age-ability expected for both white and red wines.

## PRODUCTION NOTES

- Hand harvested. Fermented in 1 ton bins with 3 punch-downs per day. 5% Viognier co-fermented with the Syrah.
- 10% of batches foot-stomped with stems and fermented with native yeast.
- Grapes are pressed after an average 7 days skin contact.
- Malolactic fermentation in barrel.
- 16 months of barrel aging in 20% new American barrels, 80% older barrels.
- Bottled in January 2020.

## WINE PROFILE

VINTAGE .....	2018
VARIETAL .....	Syrah
APPELLATION .....	Snake River Valley
ACID .....	6.2 g/L
pH .....	3.66
AGING .....	16 Months in Oak
RESIDUAL SUGAR .....	0%
ALCOHOL % .....	14.4%
VOLUME .....	750 ml
CASES PRODUCED .....	850

## CONTACT US

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