



Our family creates wines of distinction for everyone.

2021 Syrah - 750ml

Appellation: Alexander Valley	Blend: Syrah 96% Viognier 4%	Harvest Date: 9/1 - 9/8/21	Alcohol: 14% pH: 3.75 TA: 7.2 g/L RS: 2.55 g/L	Cases: 1,194 UPC: 0-85798 09942-9 SRP: \$26
First Vintage: 1994		Cave Aged: 18 months 25% new French oak barrels		

In 1994 Hank Wetzel purchased Syrah grapes from a good friend and we produced the first Alexander Valley Vineyards Syrah. That first Syrah led us to start planting Rhone varietals on our family-owned property in 1995. Today, we are well known for our rich and aromatic Syrah.

2021 was almost a perfect growing season, though it began with a cold start, and lack of rain. The weather warmed up, but the drought continued. This was followed by weeks of steady daytime heat and cool evenings. The berries ripened evenly, however yields were a bit light-er than in prior vintages due to the lack of rainfall.

At the winery the Syrah was destemmed and cold-soaked to retain the bright berry flavors and stabilize the color. The Viognier received a gentle press, then was fermented in neutral French oak barrels. The two varietals were barrel aged separately for 18 months, then blended prior to bottling.

The 2021 Syrah is a deep purple, red hued wine with rich aromas of plum, black cherry, vanilla, oak and violets. Our Syrah is a spicy red with bright berry flavors of blackberry, black cherry and plum along with white pepper and vanilla. In a nod to its Rhône heritage, the 2021 has classic floral notes and a long textured finish.

About Alexander Valley Vineyards:

Red & White Wine Grapes

Winemaker Kevin Hall follows the tradition of the Côte Rôtie in the northern Rhône of France with the two grapes. Our Syrah is a spice driven wine and the Viognier softens the tannin and acid structure, while increasing the aromatics. In this case the sum of the two parts is greater than each single varietal and results in more complexity. We are often asked “why not co-ferment”. The answer is easy- we do when the two varietals ripen simultaneously.

Profile:

Aromatic, juicy berry flavors. Balanced with structured tannins.

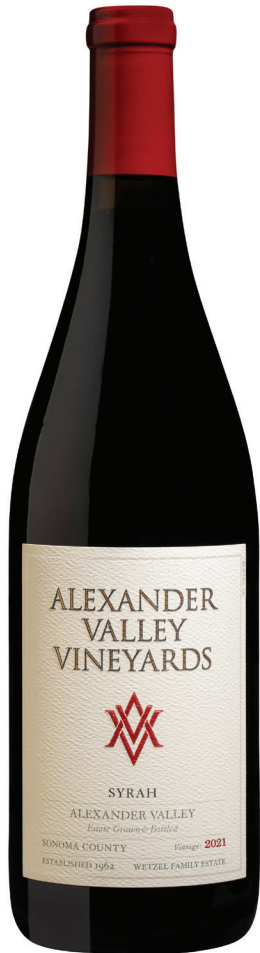
Pairing Suggestions:

We like this with grilled meats or long slow braises. Always a favorite with lamb, pork, steak as well as lighter meats like sauteed chicken. For a vegetarian twist, try it with eggplant and mushroom based recipes.

Accolades:

2019: 95 points & Double Gold Medal - Sunset Intl Wine Competition

2018: 90 points - Beverage Testing Institute



ALEXANDER VALLEY VINEYARDS

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