

*Our family creates wines of distinction for everyone.*

## 2022 Syrah - 750ml

<b>Appellation:</b> Alexander Valley	<b>Blend:</b> Syrah 98% Viognier 2%	<b>Harvest Date:</b> 9/1/22 - 9/6/22	<b>Alcohol:</b> 14%	<b>Cases:</b> 1,724
<b>First Vintage:</b> 1994		<b>Cave Aged:</b> 18 months 25% new French oak barrels	<b>pH:</b> 3.73	<b>UPC:</b> 0-85798 09942-9
			<b>TA:</b> 6.2 g/L	<b>SRP:</b> \$26
			<b>RS:</b> 0.31 g/L	

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.

2022 kicked off with a lack of rain from the ongoing drought, followed by a warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly on September 1st and ended on September 6th. The berries ripened evenly, however yields were a bit lighter than in prior vintages due to the lack of rainfall.

The Syrah and Viognier ripened together in 2022, so the two grapes were harvested the same day, de-stemmed, cold soaked, then co-fermented to retain the bright berry flavors and stabilize the color. The wine was cave aged for 18 months in 25% new French oak barrels.

The 2022 Syrah is a deep purple, red hued wine with rich aromas of plum, black cherry, vanilla, oak, blackberry and violets. Our Syrah is a spicy red with bright berry flavors of blackberry, black cherry and plum accented with floral notes along with white pepper and vanilla. In a nod to its Rhône heritage, our Syrah has a dry structured finish, accented by classic floral notes.

### 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 co-ferment". The answer is easy- we co-ferment when the two varietals ripen simultaneously.

### Profile:

Aromatic, juicy berry flavors. Balanced with structured tannins.

### Pairing Suggestions:

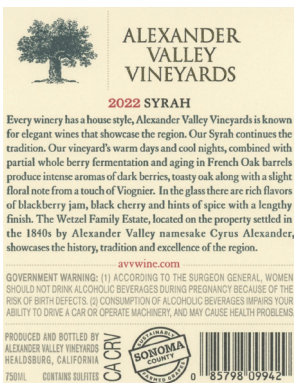
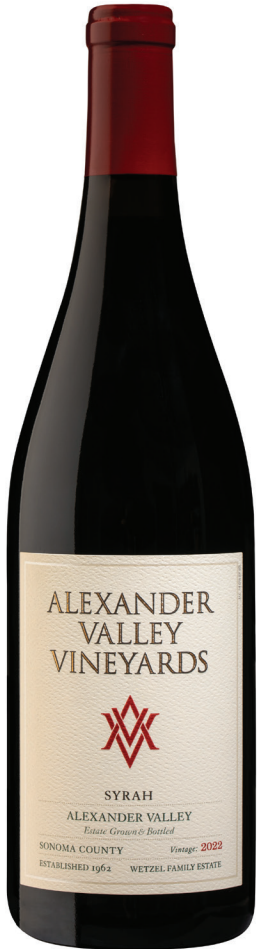
We like this with grilled meats or long slow braises. Always a favorite with lamb, pork, steak as well as lighter meats like sauteed chicken. For a vegetarian twist, try it with eggplant and mushroom based recipes.

### Accolades:

**2020: Double Gold Medal & Top of Class - San Antonio Stock Show & Rodeo 2025 International Wine Competition**

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

**2018: 90 points - Beverage Testing Institute**



## ALEXANDER VALLEY VINEYARDS

8644 Highway 128 | Healdsburg, CA 95448 | 707.433.7209 | avvwine.com

