

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2010

Anderson Valley

SYRAH

APPELLATION
Anderson Valley

VARIETAL
100% Syrah

COOPERAGE
25% new French oak
75% older French oak

TASTING NOTES

Deep, opaque purple in color, our 2010 Lazy Creek Vineyards Syrah has deliciously lush aromas of boysenberry, ripe plum and white pepper with a rich, dense palate of wild berry, blackberry, toasted oak, spice and earth. Powerful and complex, the Syrah has a full bodied, velvety texture with maple and cedar notes on the finish.

VINTAGE NOTES

The 2012 growing season was very consistent with no major heat events during bloom, set or veraison. We thinned the fruit on the vine for balance and to achieve optimal fruit flavors. Harvest began late September and concluded mid-October, before the rains started.

WINEMAKER NOTES

The grapes from the low-yielding vineyard are hand harvested and partially destemmed, then lightly crushed to macrobins for fermentation and partially whole-cluster fermented. Upon dryness, the wine is carefully basket-pressed and moved to new and older French oak barrels to complete malolactic fermentation and aging before bottling.

FOOD PAIRINGS

Our Syrah is delicious with flavorful foods such as eggplant, sautéed mushrooms, game, lamb, barbecued meats such as pork ribs and hamburgers, pizza, and pasta with meat sauces. Indian and Thai dishes also pair well. Hard and pungent cheeses are delicious with this wine. Try the Syrah paired with chocolate for a delicious dessert.

WINE INFORMATION

Bottled: October 2011, Alcohol: 13.5%, pH/TA: 3.58/.62