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# LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2008

*Anderson Valley*

**SYRAH**

ALC.13.9% BY VOL.

## **APPELLATION**

Anderson Valley, Mendocino County

## **VARIETAL**

99.75% Syrah, 0.25% Muscat

## **COOPERAGE**

12% new French oak  
88% older French oak

## **TASTING NOTES**

Deep, opaque purple in color, our 2007 Lazy Creek Vineyards Syrah has deliciously lush aromas of boysenberry, brambleberry, pepper, and spice, with a rich, dense palate of ripe plum, wild berry, blackberry, toasted oak, spice and earth. Powerful and complex, our Syrah has a full bodied, velvety texture and finish.

## **VINTAGE NOTES**

Peaceful and bucolic Anderson Valley, located just off the coastal region of Mendocino County, has warm sunny days and cool, foggy mornings and nights that are ideal for growing grapes. Early bud break in March led to a dry and moderate spring and summer. The grapes for this wine were harvested in late October. Overall this had to be one of the shortest harvests we can remember, with slightly lower yields than average, but with incredible concentration and intensity of flavors in the grapes.

## **WINEMAKER NOTES**

This unfiltered Syrah is sustainably farmed, utilizing only organic materials in the vineyards. The grapes from the low-yielding vineyard are hand-harvested, fermented in macrobins – partially whole-cluster fermented – carefully basket-pressed and aged in new and older French oak before bottling in November, 2008.

## **FOOD PAIRINGS**

Our 2007 Lazy Creek Vineyards 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**

Suggested Retail: \$39 | Bottled: November 2008 | Release Date: May 2009 | alcohol/ph/ta: 13.3%/3.61/0.62 | cases: 572