

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 SYRAH

Technical Information:

Harvested: September 9-12, 2006

Appellation: Sierra Foothills

Sugar at Harvest: 24.9 °Brix

Blend: 95% Syrah
5% Viognier

342 cases bottled February, 2008

Winemaking:

Co-fermented with 5% Viognier, our Syrah was made in small lots, matured in 35% new French oak barrels for 16 months.

Tasting Notes:

Dense, youthful color. Aromas of black cherries layer with smoke and spice. The medium bodied palate reveals flavors of black fruit, earth, and black pepper with firm tannin and long finish.

Food Pairing:

Delicious with bacon wrapped dates, blue cheese, and grilled meats.

Awards:

DOUBLE GOLD! Best of Apellation

DOUBLE GOLD & BEST OF CLASS! El Dorado County Fair

GOLD! San Francisco Chronicle Wine Competition

SILVER! Grand Harvest Awards

BRONZE! National Women's Wine Competition, and California State Fair

Retail price: \$23.00



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164