

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2008 SYRAH

Technical Information:

Harvested: September 19-21, 2008

Appellation: Sierra Foothills

Sugar at Harvest: 24.9 °Brix

Blend: 95% Syrah
5% Viognier

224 cases bottled September 2011

Winemaking:

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

Tasting Notes:

Dry and tannic with flavors of cherry jam, licorice and smokey oak. Great structure and a big bold finish. Not for fans of fruity wines. Very firm tannins and bone dry on the finish.

Food Pairing:

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

Retail price: \$23.00

