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# SHOOTING STAR SYRAH 2011

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## VARIETAL HISTORY

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As a lover of Syrah, in the mid 1990's, Jed Steele convinced a few growers in Lake County to plant Syrah in 5 key locations. Lyon Vineyard, Dorn Hillside Vineyard, Stymie Bench Vineyard, Stewart Vineyard, and Cana Springs Vineyard all contribute different characters to the Shooting Star Syrah because of their unique growing locations.

## VINEYARDS & SEASON

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2011 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated by late season heat spikes. The heat spikes did finally ripen the grapes, although special care had to be taken throughout the process for optimum quality.

## WINE STYLE & TASTING NOTES

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All of the fruit is hand harvested and quickly delivered to the winery. The grapes are de-stemmed and gently crushed to tanks for fermentation. Temperatures peak at 87-90° F. Fermentation lasts about seven days and the grapes are on the skins for an additional 10 days. After pressing, the wine is placed into American and French oak barrels with about 20% of the barrels new, aging for only 8 months. Dark fruit character, bright plums, pepper, good balance and firm structure, yet soft tannins sum up this wine. Hints of oak on the finish leave you longing for more.

## FOOD PAIRINGS

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This wine pairs beautifully with a selection of braised meats and one of our favorites, a Kobe beef burger topped with jalapenos and garlic fries on the side.



**APPELLATION** Lake County **HARVEST DATES** October 10<sup>th</sup> – 27<sup>th</sup>, 2011 **ALCOHOL** 14.5%  
**BRIX** Average 25.5 **FERMENTATION** Average 17 days at 86°F **pH** 3.70 **TA** .67g/100mL  
**BARREL AGING** 8 months in American and French oak; 15% new oak **VINE AGE** Avg. 18  
years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** Dry **PRODUCTION** 2000 cases