



SHOOTING STAR SYRAH 2012

VARIETAL HISTORY

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

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were followed by harvest conditions that were ideal, producing quality, focused wines.

WINE STYLE & TASTING NOTES

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

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

APPELLATION Lake County **HARVEST DATES** Sept. 22nd, 28th & Oct 9 **ALCOHOL** 14.5%
BRIX Average 25.5 **FERMENTATION** Average 17 days at 86°F **pH** 3.74 **TA** .79g/100mL
BARREL AGING 8 months in American and French oak; 15% new oak **VINE AGE** Avg. 18
years **YIELDS** 3-4 tons per acre **PRODUCTION** 1200 cases