

Daniel Gehrs Wines



SYRAH CENTRAL COAST

Wine Profile

VINTAGE: 2009

APPELLATION: Central Coast

HARVEST: Early October

FERMENTATION: Enclosed tank with 2X daily pumpovers.

AGING: 28 months in French oak barrels

VARIETAL COMPOSITION: 100% Syrah

Tasting Notes

This rich, smooth and mellow Syrah has already been awarded a GOLD MEDAL at the 2010 Long Beach Grand Cru Wine Competition. It combines the best of both New and Old Worlds. With ripe and juicy black stone fruit flavors and a luxurious, silken texture it glows like the California sun on the palate. The relatively modest alcohol level and the deft use of heavy toast French oak used for finishing adds an earthy complexity and aromas of sizzling bacon fat reminiscent of the wines from the steeply sloped appellations of the northern Rhone Valley of France. This is a highly drinkable Syrah and I recommend it wholeheartedly with Mediterranean-style foods and grilled meats. It is drinking extremely well now as evidenced by the fact that it is one of the best selling wines in our family winery's tasting room. It will also benefit from 2-3 years of bottle aging, gaining an even more complex bouquet fit for any special occasion.

—DRG 5/11

Technical Data

ALCOHOL: 13.8%

WINE PH: 3.85

WINE ACIDITY: .58

RESIDUAL SUGAR: .14%

CASES PRODUCED: 745

UPC: 7 60919 11880 6