



MANDOLIN

2008 SYRAH CENTRAL COAST

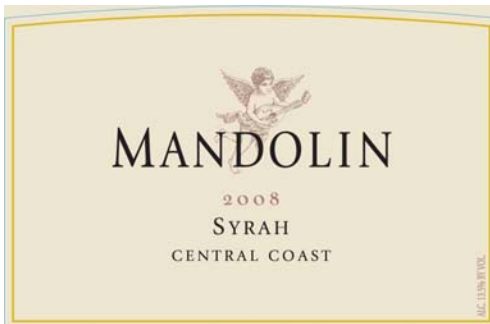
Vintage Notes

The grapes for this Syrah were sourced from vineyards in the Central Coast AVA, where high winds, dry days, and ocean fogs create a cool, but very long, growing season. These growing conditions are ideal for grapes such as Syrah, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in stainless steel. The wine completed malo-lactic fermentation in French oak barrels (20% new), where it aged for 12 months prior to bottling.



Tasting Notes

With its maritime influence, California's Monterey region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Syrah has a dense core of blueberry and blackberry fruit, supported by layers of spice and rich vanilla tones.



Wine Data:

Grapes	100% Syrah
Alcohol	13.9%
TA	.58
pH	3.70
Oak Cooperage	French oak 12 months
Residual Sugar	Dry
Cases Produced	781