

The Amateur Gastronomer

[AG Pick: Mandolin Syrah 2009](#)

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Easy to drink and easy on the wallet, the **2009 Mandolin Syrah** is the kind of wine you can enjoy any day of the week.

This wine comes from the Monterey region in California's Central Coast, an AVA that is influenced by its proximity to the ocean. Vineyards in this part of the Central Coast are exposed to cooler temperatures, high winds and fog, which combine for a longer growing season and slower ripening of the grapes.

The 2009 Syrah was made from 100% Syrah grapes. After fermentation in stainless steel the wine was aged for 14 months in 20% new French oak barrels.

Deep purple red in color, the Mandolin Syrah has aromas of black fruit and spice. It is medium plus in body, with flavors of blackberry, plum and blueberry that mingle with black pepper, nutmeg and vanilla. Good acidity and soft tannins combine for a supple mouthfeel. The finish is clean and smooth.

This Syrah makes a nice pairing with grilled chicken, burgers, stews and hearty pasta dishes.