

# SAN JUAN VINEYARDS 2004 SYRAH

This wine is *luscious*!! It opens with aromas of cherry and oak following cherry and clove on the palate finishing with oak and a hint of blackberry.

The Syrah fruit was sourced from Kestrel View Estates in Prosser, WA.

It was fermented in open top fermenters using Bordeaux Red yeast, and from the fermenters to Oak barrels of which 40% were new French Oak and the remainder a combination of Used French and some American Oak Barrels.

Food Pairing: The Syrah is excellent with a nice Filet with mushroom cooked in a wine reduction sauce. And, of course, you can't go wrong with lamb chops or a nice leg of lamb.

The 2004 has won two GOLD Medals – Seattle Wine Award and the WA State Wine Competition. It was given an “Excellent” rating by Wine Press NW.

And, the Syrah has been prominent in local restaurants.

## **2004 Syrah:**

Oak Aging: 20 mos.

260 cs. Bottled July 29, 2006

Alcohol: 13.8%

Price: \$11.99 special