

# Kestrel

VINTNERS

## 2011 Syrah



### Vinification:

This Wine is mostly Syrah but was co-fermented with small amounts of Mourvèdre and Viognier to coax out every nuance possible. You may wonder what co-fermenting is. It is when you pick grapes of different varieties at the same time and throw them together in the same fermenter. You can think of it as blending straight from the field. By co-fermenting Syrah with other varietals, I believe that the resulting wines are more aromatic, possess greater mouth feel and are more elegant and interesting.

### Winemaker Notes:

The color is an inky purple crimson, centering to black. In the aroma and on the pallet you will find an abundance of ripe fruit flavors such as black current, boysenberry, black cherry, cranberry, pomegranate and blueberry jam. Beneath the layers of fruit you will discover cardamom, cocoa, orange rind, fennel seed and lavender. This is a rich full bodied and complex wine. The velvety smooth mouth feel, supple soft tannins and lingering finish will leave you wanting just one more sip.

### Blend:

94% Syrah, 4%Mourvèdre, 2%Viognier

### Vineyard Source:

96% Kestrel View Estate Vineyard, 4% Olsen Vineyards

### Food Pairings:

Grilled Lamb Chops, Portabella Burgers, Venison

**Ripe berry flavors layered over spices, cocoa, and orange rind. A full bodied wine with a smooth mouth feel and a lingering finish.**

*"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."*

– Flint Nelson, winemaker

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