

# 2012 CO-FERMENT SYRAH

## WINEMAKERS SELECT SERIES



**PASSION** pas·sion [ pásh'n ] noun 1. A strong affection or enthusiasm for an object, concept, etc. (A passion for wine)

**PHILOSOPHY** phi·los·o·phy [ fi lóssəfee ] noun 1. A set of ideas or beliefs relating to a particular field or activity; an underlying theory (Our philosophy on wine)

What happens when passion in perfect harmony in wine?

Winemaker Select Series.

The search for perfection is Winemaker Select opportunity to and creative desire perfection. These artisan philosophy unique varietals and coupled with fermentation, aging and to the glass you will adoration of the process and result.

passion and wine philosophy poured into every glass! Cheers!

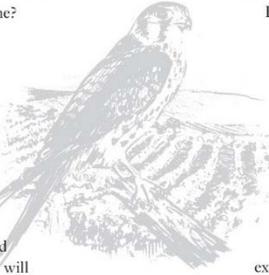
and philosophy come together

KestrelVintner's

Our passion demands the even though we realize unattainable. The

Series is Kestrel's exhibit this passion to strive for wines express our regarding the use of growing techniques, experimentation of blending. From the grape experience our complete

We invite you to celebrate our



### Winemakers Select Series

CO-FERMENT SYRAH  
WASHINGTON STATE | YAKIMA VALLEY

***Under the floral perfume, aromas of chocolate covered strawberries, blackberries and earth are mixed with a rich toasty oak component with some mild coffee notes.***

### Notes from the Winemaker

We like to make our Syrah a couple of different ways – with 100% Syrah or with Viognier. The term co-ferment on the label means that we pick both the Syrah and Viognier at the same time and ferment them together. The goal of co-fermentation is to have the characteristics of the Viognier impact the Syrah by lifting the fruit component and adding some floral elements. For this vintage 6% Viognier was added to the Syrah. Once the grapes were crushed they were inoculated and started fermenting together. During the two week process the wine was pumped over daily and monitored to make sure it was pressed at the right time. By adding the Viognier to the Syrah we were able to create a dark, elegant wine with floral and spice elements. The dark color is created by the addition of Viognier, a phenomenon known as co-pigmentation. This Syrah is a great example of a Rhone style blend.

### Fun Stuff

The color is dark and rich with purple and red hues. At first the wine is a little spicy and sharp, but after a few swirls the aromas start to unleash. The contribution of the Viognier is noticeable, adding hints of violet, anise and white pepper. Under the floral perfume, aromas of chocolate covered strawberries, blackberries and earth are mixed with a rich toasty oak component with some mild coffee notes. The flavor pops when you first taste it, light bodied on the entry but with a mouthfeel that envelops your tongue. The acid and tannin are in great balance and give a lengthy, rich, full finish.

### Tasting Notes

Aging Profile	Vineyard	Blend	Case Production	Technical
22 Months in Oak	100% Kestrel View Estate	94% Syrah 6% Viognier	300 Cases	Alc. 14.0% pH: 3.71 T.A. 6.2

# SYRAH FOOD PAIRINGS

## PAIR WITH 2012 WINEMAKER'S SELECT CO-FERMENT

We found an interesting blog on the web that might help you with the question of "What to pair with Syrah?" Blogger Randy Caparoso wrote this blog a few years ago and we found it very helpful in explaining to customers how to pair our Co-ferment Syrah with various foods. Enjoy this article with a glass of our Co-ferment Syrah as your ribs or stews are cooking.

*"Top notch Syrah can do several things at once: knock you off the proverbial feet, yet entice and seduce you with fine delineations of fruit, spice and textures. Like Pinot Noir without the delicacy, or Cabernet Sauvignon without the testosterone.*

*As such, the finest Syrahs make terrific food matches; but like all other great wines, they have their ideal time and place. For instance, I have one well-travelled friend – a gourmet, intellectual and bon vivant – who swears by Syrah as the single best wine for the cuisines of China. While extremely varied, few would argue that Chinese cuisines are probably the most complex in the world; not just because they incorporate every foodstuff in the world, but also because they tend to touch every part of the tongue and olfactory, like well-ordered cacophonies of sensations. Syrah has not only the complexity, but the stuffing to fit in places few other wines can.*

*When cooking for Syrah, some thoughts and guidelines:*

*Syrah is a quintessential "big red" calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork*

*It pays to play up to Syrah's spice (suggestive of black pepper and smoky incense), a complexity that is more subtle than often assumed; and this can be done with use of aromatics like garlic and alliums, peppercorns and peppers (bells as well as chiles), cinnamon and clove, all mushrooms, mustards, ginger, bay, basil, mints, parsley, sage, rosemary, oregano, and thyme*

*The violet and floral qualities of Syrah can be highlighted with the use of plum, berries and cherries (fresh or dried)*

*Grilling and roasting are always good ideas, but bringing out the sweetly scented berry or plum qualities of Syrah by first marinating any number of ways is also good. We've had luck with soy sauces infused with ginger, garlic, scallions, star anise, lemon grass, and even chili pastes, balanced by sweeteners like palm sugar (i.e. the Chinese or Asian-Fusion friendly elements of Syrah).*

*Any variation of American barbecue marinades -- especially meatier beef ribs or chewy tips in vinegar (as in the Carolinas) or mustard laced sauces -- will play off the flowery fruit, peppery spice (connects with restrained chili spices, often with electrical results), and underlying acidity of classically composed Syrahs.*

*There is enough of a sweetly fruit forward quality in top drawer Syrah to be successful with stews and braises; classically in seasoned natural stocks (especially with quatre-epices), and innovatingly in Japanese, Chinese or Korean inspired stocks.*

*From Randy Caparoso: [culinarywineandfoodmatching.com](http://culinarywineandfoodmatching.com)*