

2012 SYRAH

FALCON SERIES



Notes from the Winemaker

This Wine is mostly Syrah but was co-fermented with small amounts of Petit Verdot and Viognier to coax out every nuance possible. You may wonder what co-fermenting means. 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.

The color of this Syrah is an inky purple crimson, centering to black. In the aroma and on the palate you will find an abundance of ripe fruit flavors such as black currant, 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.

Tasting Notes

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

Food Pairing	Vineyard	Blend	Case Production	Technical
Grilled or roasted meats, Portabella mushroom burgers	92% Kestrel View Estates 8% Olsen Estates	90% Syrah 8% Petit Verdot 2% Viognier	1207 Cases	13.9% ALC.