

# 2013 COFERMENT SYRAH

## WINEMAKER'S SELECT SERIES



*Enjoy this Rhone style blend over a period of time -- it will blossom and mature as your evening progresses, dazzling you with every sip*

### VINIFICATION:

Cofermentation is the art of fermenting different varieties of grapes together, allowing their different characteristics to impact and improve the overall product. We use the art of cofermentation by handpicking Syrah and Viognier and fermenting them together in a perfect marriage. The Viognier contributes a floral and spice element to this attractive union, while also acting as an intensifier of the Syrah's already deep and colorful hue in a phenomenon known as copigmentation.

### WINEMAKER NOTES:

The 8% Viognier in this cofermented Syrah creates a dark purple that draws you into its depths. Aromas of blackberry, prune and raisin will drift into your senses, while the bouquet explodes with toast and oak. The delightful aroma is joined by a palate of violets and a finish of lemon grass, courtesy of the Viognier. Enjoy this Rhone style blend over a period of time -- it will blossom and mature as your evening progresses, dazzling you with every sip.

### YOUR TASTING NOTES:

#### AGING PROFILE

22 months in Oak

#### VINEYARD

100% Kestrel View Estate Vineyards

#### BLEND

92% Syrah  
8% Viognier

#### TECHNICAL

Alc. 14.5%  
pH: 3.68  
TA: 5.64g/L

#### CASES

325

# BRAISED TUNA STEAKS

PAIR WITH 2013 WINEMAKER'S SELECT COFERMENTED SYRAH

## INGREDIENTS:

- 3 lbs tuna steaks, cut into 4-inch pieces
- 2 quarts cold water
- 2 Tbsp salt
- 1/2 cup olive oil
- 3 peeled and minced garlic cloves
- 2 large onions, thinly sliced
- 2 lbs coarsely chopped tomatoes
- 1 tsp salt
- 1/2 cup capers, rinsed and drained
- 1/2 lb Spanish green olives, pitted and halved
- 4 oz (3/4 cup) golden raisins
- 1 1/2 cups CoFermented Syrah
- 2 Tbsp red wine vinegar
- Crusty bread



## PREPARATION:

- Combine the cold water and 2 Tbsp salt in a large bowl. Stir until salt is dissolved. Place the tuna pieces in the water, and let stand for 1/2 an hour. Rinse under cold water, and dry with paper towels.
- Heat olive oil in a large, shallow sauce pan over medium-high heat. Add the tuna pieces and sear on all sides. Remove from pan and let stand on a plate.
- Turn heat to low. Add the garlic and onions; saute for about 5 minutes, just until soft.
- Add 1 tsp salt, capers, olives, raisins and wine. Turn heat up to high, partially cover and cook for 4 minutes. Add the vinegar.
- Reduce heat to low. Add tuna to the sauce, partially cover and braise for 5 minutes. Remove from heat, and let stand for 1 hour. Season to taste with additional salt. Serve with toasted crusty bread slices.