

2014 COFERMENT SYRAH

Winemaker's Select Series



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'S NOTES:

The 7% Viognier in this cofermented Syrah creates a deep purple hue that captivates your senses. Aromas of dark cherries, vanilla, cocoa and rich oak draw you in to this Rhone style blend. Velvety tannins dance together with notes of plums, black cherry and fennel across your pallet. Enjoy this full-bodied wine with a delicious well marbled steak or a cheesy lasagna.

YOUR TASTING NOTES:

AGING PROFILE

22 months in Oak

VINEYARD

100% Kestrel View Estate Vineyards

BLEND

93% Syrah
7% Viognier

TECHNICAL

Alc. 13.7%
pH: 3.58
TA: 5.3g/L

CASES

400

KOREAN BEEF SHORT RIBS

PAIR WITH 2014 WINEMAKER'S SELECT COFERMENTED SYRAH

INGREDIENTS:

- 1 tablespoon vegetable oil
- 3 pounds boneless beef short ribs
- 2 teaspoons gochujang (chile bean paste)
- 4 cloves garlic
- 2 teaspoons fresh ginger (grated)
- ½ teaspoon paprika
- ¼ teaspoon black pepper
- 1 cup lower-sodium beef broth
- ¼ cup reduced-sodium soy sauce
- 2 tablespoons apple juice (or vermouth)
- 1 tablespoon rice vinegar
- 1 tablespoon brown sugar (packed)
- 1 teaspoon toasted sesame oil
- Cabbage (finely shredded)
- 2 tablespoons carrot (shredded)
- 2 tablespoons green onion (sliced)
- ½ teaspoon sesame seeds (toasted)



PREPARATION:

1. In a large skillet heat oil over medium-high heat. Cook meat, half at a time if necessary, in hot oil until browned. In a bowl combine gochujang, garlic, ginger, paprika, and pepper. Wearing plastic gloves, rub into meat.
2. Place meat in a 3 1/2- or 4-quart slow cooker. In a bowl combine the next six ingredients (through sesame oil). Pour over meat.
3. Cover and cook on low for 6 to 7 hours or on high for 3 to 3 1/2 hours.
4. Line a serving platter with napa cabbage. Place beef on cabbage. Skim fat from cooking liquid and stir in carrot, onion, and sesame seeds. Transfer to a serving bowl and serve with the beef.