

Floating Rock

2013 Syrah

Appellation: Rattlesnake Hills

Winemaker Notes

2013 Vintage Notes: A late spring then a long growing season allowed good fruit development. A late hot spell shut vines down in early September, but temperatures soon returned to normal. There were no weather issues until late October and imminent hard frosts necessitated picking.

Tasting Notes: Beginning with a light aroma of suede leather, this wine is mainly focused on earthy notes. The wine has flavors of lightly toasted oak, mushrooms and very ripe Bing cherries with firm tannins that support without being intrusive. Finish is reminiscent of earthy leather.

Food Matches: This Syrah pair well with grilled red meats as well as roasted vegetable dishes. Especially try this with venison.

Harvest Date: 10/7/2013

Sugar at Harvest: 25.5° Brix

T.A.: 0.70 g/100 mL

pH: 3.55 pH

Alcohol: 13.9% ABV

Residual Sugar: Dry

Varieties: 100% Estate Syrah

Oak: 100% Seasoned American Oak Barrels with 10% American Oak Inserts

Cases Produced: 509 (12 x 750ML)

Suggested Retail: National: \$

Steve Hovanes
Winemaker