



MADROÑA

2012 Syrah--Signature Collection

Syrah

Madroña Syrah is inspired not only by the great Syrahs of the Northern Rhône, but also by the excellent versions currently being produced in California and Australia. Our goal is to sculpt a wine that is both classic and contemporary - expressing the unique soils and climate of our mountain vineyards. Using a wide variety of clones, rootstocks and microclimates, we produce a wine with exceptional balance and complexity. Bright fruit intertwined with the classic Rhône “smokiness” make Madroña Syrahs an experience to behold.

The Vineyards

The Enyé Vineyards in Pleasant Valley are situated at the 2900-foot elevation, planted on a deep Aiken-loam soil. Comprised of several clones of Syrah, the vineyards are planted to take advantage of the unique micro-climates afforded this exquisite site. The Sugar Pine clone is an “in-house” clone of Syrah we acquired many years ago and expanded to one of the largest plantings (2.8 acres) in Northern California. With a southern slope working into the draw of this vineyard’s ridge, the days are warm and the nights unusually cool. The other major component of the Enyé Vineyard Syrah is the old Estrella River or Espiguette clone. North-facing in exposure, the cooler climate of this dry-farmed location produces a large, elliptical berry intense with smoky-spice characters.

The 2012 Vintage

Cool-climate Syrah is truly something special. The 2012 vintage with its near-perfect weather brought about the essence of the variety with earthy, smoky and spicy notes in the nose, intertwined with the ripe plum and dark cherry we expect. Never simple or flat on the palate, this wine showcases complexity and elegance married with the bold structure of the El Dorado appellation. Blended with a hint of Cabernet Sauvignon to balance the finish and just a kiss of new French oak (7%), the wine is imminently approachable yet ageworthy as well. Are we proud of this Syrah? You betcha, and it’s not a wine you’ll experience many other places. Enjoy!

Suggested Food Pairings

This Syrah has a little more going on, searching for spice characters as bridging ingredients. Of course lamb and mushrooms pair beautifully, but you might look for hints of cumin and savory spices to marry perfectly. Or for those with willpower, cellar the wine for 5-9 more years and enjoy!

Facts

Appellation: El Dorado

Estate Grown

Blend: 90% Syrah, 10% Cabernet Sauvignon

Aging: 21 months in mostly neutral oak barrels (7% new French oak)

Bottled: May 20, 2014

Alcohol: 14.6%. pH: 3.82, TA: 0.57 g/100ml

Production: 257 cases

Suggested Retail Price: \$26.00