



# MADROÑA

## 2013 Shiraz/Cabernet Hillside Collection

### Shiraz/Cabernet

This wine is our interpretation of the extremely popular Australian blend of Shiraz (Syrah) and Cabernet Sauvignon. Providing the ideal mix of spice, richness, and complexity, Madroña's Shiraz/Cabernet exemplifies the treasure found now in the foothills for this unique blend.

### The Vineyards

This wine, by its nature, is always a blend of Syrah from our Enyé and Sumu Kaw vineyards and Cabernet Sauvignon from our Estate vineyards here in Camino. All three vineyards are planted at nearly 3,000 feet elevation, with slightly varying slopes and exposures. In each situation, the vines are meticulously balanced (leaf, shoot, and crop thinning) by hand to insure the highest quality. The resulting grapes show a complexity and sense of place not often found in the Sierra Foothills.

### The 2013 Vintage

This wine truly exhibits the terroir of our high-elevation vineyards and acidic soils. The Syrah showcases the classic earthy and gamy aspects of the variety with such intensity that the aromas almost overwhelm the subtleties of the wine. Almost! Search a little more in the nose, and glorious floral arrangements marry with dark cherry notes. The palate with its luscious richness has a candy-like entry lulling the senses into pure contentment. But once again, there's more complexity layering throughout with cherry and black currant framing the experience. The finish bookends the wine with an intriguing earthiness lingering long into the next sip.

Truly, the integration of the Syrah and Cabernet Sauvignon is so complete that one can't taste where one stops and the other starts. Perfect! (Cellaring Potential: 5+ years)

### Suggested Food Pairings

Dry-rubbed meats, earthy stews and almost anything with a salty kick. But in all honesty (and I didn't think I would ever say this), I could drink this wine on its own out on the deck with friends. It's that approachable!

### Facts

Appellation: El Dorado

Estate Grown

Blend: 72% Syrah (Syrah Noir and Shiraz clones), 28% Cabernet Sauvignon

Fermentation: Lots were fermented separately with an average time on the skins of 18 days

Aging: 17 months in French and American Oak

Bottled: May 19, 2015

Alcohol: 14.1%

pH: 3.80

TA: 0.54g/100ml

Production: 442 cases

Suggested Retail Price: \$18.00

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[MadronaVineyards.com](http://MadronaVineyards.com)