



# MADROÑA

## 2011 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 2011 Vintage

From the get-go, one can tell this Syrah is a cool-climate Syrah. The nose is beautiful and elegant. Floral aspects of lavender are layered within the cherry aromas. But what really makes this wine “world class” is the expression of roasted meats in the nose, almost like smoked bacon or ham. The cooler vintage of 2011 has produced a medium-bodied Syrah with a wonderfully linear palate, completely even throughout. It showcases the meatiness of variety while bringing forth that underlying cherry fruit. Pair this wine with beef and mushrooms and things with a salty character.

### 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: 95% Syrah, 3% Merlot, 2% Cabernet Sauvignon

Aging: 21 months in neutral oak barrels

Bottled: August 20, 2013

Alcohol: 13.8%. pH: 3.89, TA: 0.53 g/100ml

Production: 241 cases

Suggested Retail Price: \$24.00