



2 0 1 4

BADGE

SYRAH

PALATE NOTES Dark purple-ruby in color, with plum, black cherries, figs and violets in the nose with hints of clove and leather. This Syrah is super juicy, yet well-structured in the mouth, with silky tannins and a long finish.

SERVING SUGGESTIONS

Pairs with Grilled red meats, Hoisin Duck, Classic Moles and Chocolate desserts, such as Pots de Crème with Blackberry cream.

OPTIMAL TEMPERATURE 52-56°F

WINEMAKING NOTES

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 27 days prior to barreling. This Syrah completed Malolactic fermentation while aging in barrel.

VARIETAL

100% Syrah

APPELLATION

100% Santa Barbara County

BARREL AGING

Aged for 30 months in 25% new French Oak

ALC

15.6%

TA

6.9 g/L

pH

3.46

BOTTLING DATE

March 1st, 2017



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