

SOLMINER

SYRAH



Notes of smoked game, huckleberry, violets and cloves give way to bright cherries and raspberry, forming an elegant finish with soft tannins and hints of vanilla. This Syrah compliments many dishes, such as pork, mushrooms, Beef tenderloin, BBQ Chicken, Salmon and pasta.

Color: Red

Grapes: 100% Syrah

Soil: Gravel and loam

Age of Vines: 14 years old

Aspect: North-west

Fermentation: whole berries and ambient yeasts used with 4 days of cold soaking and 21 days in open containers

Aging: 18 months in French oak, 20% new oak

Production: 2,976 bottles per year

Organically Produced ☺

Represented by Soilair Selection

Seventy.com/SolminerSyrah