

Syrah

DESCRIPTION:

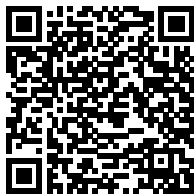
Notes of lush blueberry and rich boysenberry dominate this ruby-hued wine. Serious tannins and a hint of peppery spice on the finish.

PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Barrel-aged in French hybrid white oak for 24 months.

PAIRINGS:

Enjoy Syrah with grilled meats, vegetables, wild game and beef stew.



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Serving Temperature: 65° F

Cellar Life: 5-10+ years

Appellation: Lodi

Residual Sweetness: 0.0%

PH (Acidity): 3.6

Alc. By Volume: 14.3%

Product UPC: 728284 002052

INSPIRATION:

Grown mostly in moderate to hot climates, Syrah found its home in Lodi. The Lodi AVA, located in the Central Valley of California, sits east of the San Francisco Bay. A healthy dose of sunshine along with fog and cooling breezes from the Pacific Ocean allow the dark, thick-skinned grapes to ripen and develop their boysenberry spice character. Grown in the vineyard of our long time friends, Mike gives them the loving care and attention they need to mature into quality grapes, which we in turn make into this rustic yet elegant wine.

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

