

2013 SYRAH
EDNA VALLEY



*An intriguing nose of ollalieberry, soy sauce and chai latté with fine grained tannins on the palate
And full flavors of Tahitian vanilla bean, green peppercorn and blackberry juice. \$32*

- Hand harvested, cold fruit from first morning pick – October 26, 2013
 - Low vineyard yield 1.5 tons per acre – 24.8° Brix
 - Fermented in small open top tanks
 - 4 day cold soak, 14 day fermentation, peak temperature 80°
 - Hand punched down many times daily as needed
 - Pressed off just dry, tank settled then racked to small French oak barrels for 19 months aging
 - Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure.
- When handling the wine, care is taken at all opportunities to avoid shear.
- Wine analysis – 13.9% Alcohol, .7 TA, 3.47 pH

A blend of two vineyards planted on the western end of the Edna Valley on the Central Coast of California. The valley has an east/west orientation opening up to the Pacific Ocean that provides temperate growing conditions for Syrah. Syrah thrives on the southeast facing hillside with good exposure and rocky soil. Early spring warming, mild summer temperatures and late arriving cold fall temperatures provide a long growing season for the development of deep color and concentrated, complex flavors.

KYNISI WINERY

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