

2009  
PEPPER MÉLANGE  
SYRAH

BENNETT VALLEY, CALIFORNIA

TASTING & TECHNICAL DATA

PRODUCTION: 150CS - 12PK/750ML

SUGGESTED RETAIL PRICE: \$30.00/750ML BOTTLE

**FERMENTATION:** TWO LOTS WERE DESTEMMED, CONNELL'S ALBAN CLONE SYRAH AND NOLAN'S DURRELL CLONE SYRAH. CONNELL'S ALBAN CLONE WENT TO OUR 2500L FRENCH OAK FERMENTOR AND THE NOLAN'S DURRELL CLONE WENT TO 2 TON STAINLESS STEEL OPEN TOP. COLD SOAKED FOR 96 HOURS. FERMENTED TO DRYNESS OVER 14 DAYS WITH SYRAH YEAST. PRESSED STRAIGHT TO BARREL UNDERWENT NATIVE MALOLACTIC FERMENTATION. AGED FOR 22 MONTHS IN 57% NEW FRENCH OAK BARRELS AND 43% ONCE USED FRENCH OAK. UNFINED AND CROSSFLOW FILTERED TO BOTTLE.

**VINEYARDS:** BOTH VINEYARDS ARE IN THE BEAUTIFUL BENNETT VALLEY WHERE SYRAH GROWS AT ITS FINEST LOCATED IN THE HEART OF SONOMA COUNTY, JUST SOUTHEAST OF SANTA ROSA. PLANTED ABOVE THE FOG LINE AT 800-1200 FT ELEVATIONS. VERY WELL DRAINED DIVERSE VOLCANIC SOILS CONTAIN A MISH MASH OF PUMICE, ASH, SCHIST, SAND AND MORE. THE COOL-CLIMATE ALLOWS FOR A SLOW RIPENING OVER A LONG SEASON WHICH PROMOTES WINES WITH SPICY AROMATICS, DEEP COLOR, DARK FRUIT FLAVORS, NATURAL ACIDITY AND AMPLE TANNIN.

**WINE ANALYSIS:** PH OF 3.75, TA 6.77 GRAMS PER LITER, RESIDUAL SUGAR 0.87 GRAMS PER LITER, ALCOHOL 13.75%

WINEMAKER TASTING NOTES

SUGGESTED SERVING TEMPS: 61°-63° F/15°-17° C

COLOR: DEEP DARK GARNET.

AROMA: BLACKBERRY PRESERVE, BLACK, WHITE, AND GREEN PEPPERCORN, CAYENNE, SWEET TOBACCO, PAPRIKA, CHILI POWDER, CUMIN, SMOKY/TOASTY OAK.

MOUTHFEEL: SOFT ROUND TANNINS ON THE ENTRY CARRY FLAVORS OF DARK BERRY AND PEPPER. REMINISCENT OF A FINE CORNAS OR CÔTE-RÔTIE. DARK SPICY FLAVORS, VERY SMOOTH WITH GOOD NATURAL ACIDITY AND MEDIUM/LONG FINISH.

PAIRINGS

LAMB, BEEF, GAME, CHICKEN, DUCK, QUAIL, TUNA, EGGPLANT, BLACK BEANS, MUSHROOMS, ROOT VEGGIES, GRUYERE, CHEDDAR, AGED GOUDA, SEMI-SWEET CHOCOLATE CASSOULET.

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