

# 2010

## CARPENTER HILL VINEYARD

### SYRAH

ROGUE VALLEY, OREGON

#### TASTING & TECHNICAL DATA

PRODUCTION: 60CS - 12PK/750ML

SUGGESTED RETAIL PRICE: \$30.00/750ML BOTTLE

**FERMENTATION:** TWO LOTS WERE DESTEMMED, CLONE 174 SYRAH AND CLONE 383 SYRAH BOTH FROM CARPENTER HILL VINEYARD. BOTH WERE HARVESTED IN EQUAL PROPORTIONS AND PROCESSED INTO OUR 2500L FRENCH OAK FERMENTOR. COLD SOAKED FOR 14 DAYS. NATIVELY FERMENTED TO DRYNESS OVER 10 DAYS. THEN UNDERWENT AN EXTENDED MACERATION FOR 14 DAYS POST PRIMARY UNTIL THE TANNIN STRUCTURE WAS NICE AND OPULENT. ONCE THE DESIRED MOUTHFEEL WAS ACHIEVED IT WAS PRESSED STRAIGHT TO BARREL AND COMPLETED NATIVE MALOLACTIC FERMENTATION. AGED FOR 20 MONTHS IN 100% NEW FRENCH OAK BARRELS. UNFINED AND UNFILTERED TO BOTTLE WHERE IT RESTED 6 MONTHS PRIOR TO RELEASE.

**VINEYARDS:** CARPENTER HILL VINEYARD IS A 42 ACRE FAMILY OWNED VINEYARD LOCATED IN MEDFORD, OREGON AND PART OF THE BEAUTIFUL ROGUE VALLEY. THIS SITE IS ONE OF THE WARMEST, IF NOT THE WARMEST SITE, IN ALL OF THE ROGUE VALLEY. ITS STEEP SLOPES HAVE SOUTH TO SOUTHWEST ASPECTS AND ELEVATIONS AS HIGH AS 1650 FT. SOILS ARE CLAY LOAM WITH ROCKY SHALE. OWNERS/MANAGERS, LEE AND VICKI MANKIN HAVE COMMITTED TO EMPLOYING SUSTAINABLE FARMING PRACTICES THAT HAVE EARNED THEM BOTH L.I.V.E. AND SALMON SAFE CERTIFICATIONS. THE DIURNAL EFFECT OF COOL NIGHTS AND VERY WARM DAYS TRULY HELP TO CONCENTRATE THE FLAVOR OF THE FRUIT AND DEVELOP EXCEPTIONALLY DARK COLOR AS WELL.

**WINE ANALYSIS:** pH OF 3.95, TA 6.0 GRAMS PER LITER, RESIDUAL SUGAR 0.57 GRAMS PER LITER, ALCOHOL 14.8%

#### WINEMAKER TASTING NOTES

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

COLOR: DEEP DARK GARNET.

AROMA: BACON, PLUM, HUCKLEBERRY PRESERVES, SWEET TOBACCO, PEPPER AND SMOKY/TOASTY OAK.

MOUTHFEEL: BIG YET SOFT ROUND TANNINS ON THE ENTRY CARRY FLAVORS OF SMOKY, BUTTERY, DARK BERRIES AND CHAR WITH SALTY UNDERTONES. DARK AND SPICY FLAVORS, VERY SMOOTH WITH GOOD NATURAL BALANCE AND A LONG MEMORABLE 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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