



## 2005 SYRAH

### WINEMAKER'S NOTES

*A nice, long harvest season in 2005 produced this luscious Syrah which is made mainly of the named varietal. Winemaker Mark Friszolowski added a bit of Cabernet Franc for backbone. The wine has a rich, vibrant red color and creamy fruit quality.*

### TASTING NOTES

*Intense raspberry, chocolate and tobacco flavors highlight our Syrah. Sweet, ripe fruit coats the palate in this medium bodied red, and the finish is creamy, smooth and full.*

### FOOD PAIRINGS

*Wonderful served with seasoned meats such as a beef rib roast or with thick grilled fish steaks such as yellow fin tuna.*

### TECHNICAL SPECIFICATIONS

Varietal Content	91% Syrah, 9% Cabernet Franc
Clone and Root Stock	Clone 1 and Clone 877, Root Stock 3309
Appellation	North Carolina
Time in Barrel	15 months
Type of Oak	French Oak, Alliers Forest, Medium Toast
Alcohol	12.5%
Titrateable Acid	7.05 grams per liter
Wine pH	3.66
Residual Sugar	0
Harvest Date	09/27-29/05
Bottling Date	01/15/07
Suggested Retail	\$16.99
Cases Produced	966

### ACCOLADES

Gold Medal Winner,  
2008 North Carolina State Fair

