

EOS ESTATE

W I N E R Y

2008 RESERVE SYRAH

Paso Robles

Winemaker Comments

2008 was the first vintage in which we worked with fruit from the Bordonaro family's vineyard, located off of Camp 8 Road near Creston. We were impressed with the attention to balanced crop loads and detailed canopy management. We already knew we loved to work with vineyards from this general area, which benefit from the loamy-sand soils and the cool evening breezes through the Templeton Gap.

Aromas of rich earth, molasses, blackberries, and dried dark cherries evolve in the glass. A big wine, with textures of leather and velvet; a multi-layered mouthful.

Food Pairing Recommendations

Pair with mustard-crust leg of lamb, braised or stewed meats, or a hearty split-pea soup with smoked ham-hocks. Grilled Portobello mushroom caps, stuffed with blue cheese and sprinkled with truffle-salt parallel this wine's earthy character nicely.

Technical Notes

VARIETAL COMPOSITION:

100% Syrah

HARVEST DATE: 10/10/08

HARVEST BRIX: 25.5 Brix

RESIDUAL SUGAR: Dry (<0.05 g/l)

TITRATABLE ACIDITY: 6.2 g/l

PH: 3.66

FINISHED ALCOHOL: 14.0%

BARREL REGIME:

Aged 16 months (40% new French & American oak)

VINEYARD LOCATION:

Bordonaro Vineyard, Paso Robles AVA