

# EPONYMOUS SYRAH 2010



## Description:

The attractive deep purple, garnet color leads to a complexity of well-integrated aromas that hint of boysenberry, rosemary, and a touch of a smoky, oven roasted meat dripping character that I always look for in a good Syrah. The flavors follow nicely to the palate with added cranberry and ripe pomegranate notes. This full-bodied wine is well balanced with good weight and grip that glides evenly across the palate finishing with pleasing flavors that linger.

## Winemaker's Notes:

When the opportunity arises to make small quantities of wine from an exceptional vineyard, and work with the grower to coax the best out of the vines from such a vineyard, I have a hard time passing up the chance. This is the third vintage of Eponymous Syrah. The grapes come from a relatively young vineyard east of the town of Napa, on Monticello Road. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 9 months in 30% new oak (50% French and 50% American).

## Serving Hints:

Serve at room temperature with red meats, lamb, cheeses.

<b>PRODUCER:</b>	Robert L. Pepi
<b>COUNTRY:</b>	USA
<b>REGION:</b>	Napa Valley, CA
<b>GRAPE VARIETY:</b>	98% Syrah, 2% Cabernet Sauvignon
<b>TOTAL ACIDITY:</b>	5.7 g/l
<b>pH:</b>	3.57

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.2%	37	13.89	10.43	12	4X14	89256400030-1

