

Roblar
2013 Syrah California



Varietal Composition: 100% Syrah

The Vineyard: These Syrah grapes are from vineyards in Lodi.

Harvest: Average brix: 24.4 pH: 3.64 TA: 0.59 g/100ml

Fermentation: The grapes were picked in the cool mornings, crushed, and fermented with the skins for one week to extract the rich color and flavor. 100% malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 18 months in barrel and tank.

Sensory Notes:

Color: Deep ruby

Aromas: Rich plum, cherry and spice

Palate: Dark plum and cherry flavors, long fruit finish

Bottling Date: May 29, 2015

Cases Produced: 1,430

Final Technical Info: pH: 3.59 TA: 0.58 g/100ml Alc: 13.5%