

Daniel Gehrs Wines



SYRAH SAN LUIS OBISPO

Wine Profile

VINTAGE: 2005

ORIGIN: San Luis Obispo County

HARVEST: Late September

FERMENTATION: Enclosed tank, temperature controlled stainless steel, twice daily pumpovers

AGING: 50% new heavy toast French oak for three months, otherwise in stainless steel

VARIETAL COMPOSITION: 100% Syrah

Tasting Notes

San Luis Obispo, a coastal county, lying between Monterey to the north and Santa Barbara to the south, encompasses a veritable cornucopia of macro and micro climates where well chosen matches of site and varietal produce outstanding wines. This Syrah is such a wine from the excellent 2005 vintage. It possesses deep, luxuriant color with rich body and texture. Like the best Syrahs from the Rhone Valley there is a certain tang of the earth apparent together with the aroma of sizzling bacon, ripe, black stone fruit and the closely matched smoky/toasty/spicy aroma and taste of heavy toast French oak. Foods to enjoy with this wine include a wide variety of barbecued meats, especially sausages, beef, lamb and pork ribs. Deep, dark, bursting with ripe, black stone fruit, spicy, toasty French oak and a lush, savory palate this 100% Syrah will turn skeptics and doubters into true believers.

— DRG 2/08

Technical Data

ALCOHOL: 14.3%

WINE PH: 3.9

WINE ACIDITY: .55

RESIDUAL SUGAR: .03%

CASES PRODUCED: 1,100

UPC: 7 60919 11880 6

Awards

SILVER: 2009 San Francisco Chronicle Wine Competition

SILVER: 2009 Grand Harvest

BRONZE: 2009 Orange County Competition

BRONZE: 2009 Dallas Wine Competition