



# MADROÑA

## 2008 Syrah– Signature Collection

### Syrah

Madroña Syrah is inspired not only by the great Syrahs of the Northern Rhône, but also by the excellent versions currently being produced in California and Australia. Our goal is to sculpt a wine that is both classic and contemporary - expressing the unique soils and climate of our mountain vineyards. Using a wide variety of clones, rootstocks and microclimates, we produce a wine with exceptional balance and complexity. Bright fruit intertwined with the classic Rhône “smokiness” make Madroña Syrahs an experience to behold.

### The Vineyards

The Enyé Vineyards in Pleasant Valley are situated at the 2900-foot elevation, planted on a deep Aiken-loam soil. Comprised of several clones of Syrah, the vineyards are planted to take advantage of the unique micro-climates afforded this exquisite site. The Sugar Pine clone is an “in-house” clone of Syrah we acquired many years ago and expanded to one of the largest plantings (2.8 acres) in Northern California. With a southern slope working into the draw of this vineyard’s ridge, the days are warm and the nights unusually cool. The other major component of the Enyé Vineyard Syrah is the old Estrella River or Espiguette clone. North-facing in exposure, the cooler climate of this dry-farmed location produces a large, elliptical berry intense with smoky-spice characters.

### The 2008 Vintage

The weather in 2008 seems to have been perfect for making big, bold and luscious reds. But of all the red varieties we produce, the Signature Syrah is most definitely the richest of the vintage. The aromas are dense with cool-climate Syrah smokiness and ripe, dark cherry. Spend a bit more time on the nose, and you’ll find a spice market of clove, black pepper, cardamom and toasty oak. But it’s the palate that will entice you the most. Intense cherry explodes with the first sip, building into a smoky complexity, balanced and inviting. The blending of 3% Cabernet Sauvignon has given this Syrah a hint more backbone and dark berry while the splash of Viognier has brought forth even more fresh fruit. The texture is seductively smooth and the richness lingers long into the finish of this opulent wine.

### Suggested Food Pairings

As rich and smoky as this Syrah is, the perfect pairing is a grilled leg of lamb. But truly any great barbecued meat with a hint of spice will match nicely, even recipes with a pinch of cumin or fresh crushed black pepper.

### Facts

Appellation: El Dorado, Estate Grown

Blend: 94.5% Syrah, 3.0% Cabernet Sauvignon, 2.5% Viognier

Aging: 18 months in neutral oak barrels

Bottled: May 7, 2010

Alcohol: 14.8%

pH: 3.76

TA: 0.59 g/100ml

Residual Sugar: 0.1%

Production: 209 cases

Suggested Retail Price: \$24.00

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[MadronaVineyards.com](http://MadronaVineyards.com)