



MADROÑA

2009 Shiraz/Cabernet – Hillside Collection

Shiraz/Cabernet

This wine is our interpretation of the extremely popular Australian blend of Shiraz (Syrah) and Cabernet Sauvignon. Providing the ideal mix of spice, richness, and complexity, Madroña's Shiraz/Cabernet exemplifies the treasure found now in the foothills for this unique blend.

The Vineyards

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The 2009 Vintage

There is no argument that 2009 was a beautiful vintage for California. The wines are rich and inviting yet still retain a complexity showing the almost perfect conditions of the year. In making the 2009 Shiraz/Cabernet, the wine came together naturally almost as if the Syrah and Cabernet Sauvignon were predestined to be blended. The aromas showcase both varieties with dark fruit abounding. Fresh Bing cherries, mountain plums and blueberry tartness fill the nose while hints of Syrah's earthiness intertwine throughout. The palate enters texturally soft and inviting (the Syrah) with more cherry fruit and a hint of spiciness while the mid-palate's sweet plum fruit entices the senses. The finish is all Cabernet, big and structured with youthful tannins, expressing a wild currant character that is all Cab. In all honesty, this wine is young and expresses Cabernet characters almost as much as the Syrah (although Cab makes up only 29% of the blend). With some more cellaring (another 2-3 years), the connoisseur will experience even more integration of these two great varieties. Patience!

Suggested Food Pairings

With the wonderful finish of Cabernet on this Shiraz/Cab, the first pairing that comes to mind is barbeque...rich and bold. Dry rubs with a hint of spice will lure out the Syrah aspects, and our smoky "hot and spicy" ribs would pair ideally. (And grilled sausages, smoked paprika, and cumin all come to mind as well!) (And brie with a cherry sauce on crackers too!)

Facts

Appellation: El Dorado

Estate Grown

Blend: 71% Syrah (Syrah Noir and Shiraz clones), 29% Cabernet Sauvignon

Fermentation: Lots were fermented separately with an average time on the skins of 18 days

Aging: 21 months in French and American Oak

Bottled: July 26, 2011

Alcohol: 14.4%

pH: 3.77

TA: 0.58g/100ml

Residual Sugar: 0.05%

Production: 710 cases

Suggested Retail Price: \$18.00

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MadronaVineyards.com