

Fulkerson Winery

Fulkerson Wine Cellars LLC

4/1/2017

Dundee, NY 14837-8828

2016 Reserve Syrah

Estate Grown and Bottled; Finger Lakes AVA

Fulkerson Winery is becoming more and more interested in unique varietals such as Syrah. This is typically grown in France and Australia, but does very

well in the Finger Lakes. Our 2014 planting yielded this first vintage.

“The first vintage from our 2014 planting, is oak aged in new French and Hungarian barrels for six months. The nose exhibits notes of cherry with hints of licorice and spice. Flavors of dark cherry, vanilla and spices, accompany a smooth tannin finish.”

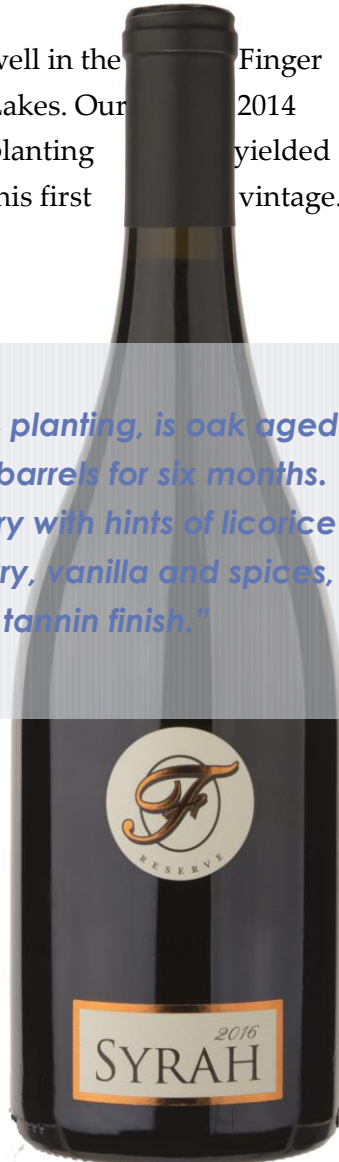
Viticultural Notes

Grape: Syrah

Harvest Date: Sept. 27, 2016

Our 2.88 acres of Syrah planted in 2014, is one of the largest plantings in New York of this early ripening, vigorous variety from the northern Rhône. The site we chose to cultivate this variety is on the furthest down-slope of our original 1805 farm. The site is well drained with deep Howard series soils. This

site is steep and protected from strong winds, which also allows for good air drainage, protecting the site from both high and low temperatures throughout the year. Being a mid-ripening



Winemaking Notes

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Bottling Date: 9/1/2017

Cases Bottled: 134

Fermentation: Stainless Steel

Alcohol by Volume: 12.4%

Labeled alcohol: 12%

Brix at Harvest: 23

Residual Sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 6g/l
pH: 3.5

Age ability: 3-8 years in cool temperatures and out of direct sunlight.

Serving Temperature: 65°-70°F

Tasting Notes: Notes of cherry on the nose with hints of vanilla, licorice and spice. Soft tannins with flavors of dark cherry and spice. A smooth lingering finish.

Pairing Suggestions: Hearty meals, red meat and heavy tomato based pastas such as beef brasato.

variety, we are able to select optimal flavor and sugar levels a little better than with some of our more traditional red varieties which ripen at the end of the season.