

Fulkerson Winery

Fulkerson Wine Cellars LLC

4/1/2017

Dundee, NY 14837-8828

2017 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.

“Un-oaked and fermented in stainless steel tanks. The nose exhibits notes of cherry with hints of licorice and spice. Flavors of dark berry, and spices, accompany a medium tannin finish.”

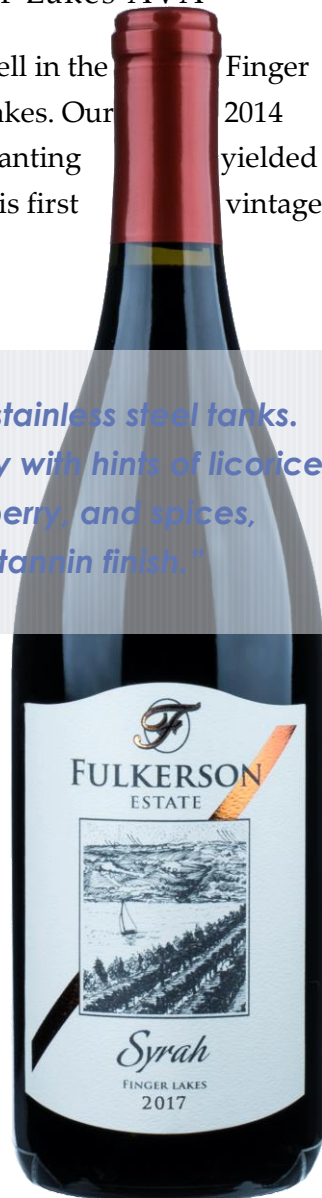
Viticultural Notes

Grape: Syrah

Harvest Date: Sept. 27, 2017

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 variety, we are able to select optimal flavor and sugar levels a



Winemaking Notes

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Bottling Date: 3/20/2018

Cases Bottled: 338

Fermentation: Stainless Steel

Alcohol by Volume: 12.3%

Labeled alcohol: 12%

Brix at Harvest: 23

Residual Sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 8.3g/l
pH: 3.45

Age ability: 3-5 years in cool temperatures and out of direct sunlight. Our Syrah is released as a Rhône style wine and meant to be consumed young.

Serving Temperature: 65°-70°F

Tasting Notes: Notes of cherry on the nose with hints of licorice and spice. Medium tannins with flavors of dark berry and spice.

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

little better than with some of our more traditional red varieties which ripen at the end of the season.