



## BOURBON BARREL AGED SYRAH`

Estate Grown and Bottled; Seneca Lake AVA

Aged in fresh Heaven Hill Bourbon barrels for six months, this is not a typical Bourbon aged wine. We use the barrels to impart texture and mouthfeel, and not too much Bourbon character, making a smooth, delightful wine for the table, campfire, or parlor. All one must do is relax with this velvety red wine.

### WINEMAKING NOTES

Bottling date: 08/14/2018	Residual sugar: 0%
Cases bottled: 129	IRF scale: Dry
Fermentation: Stainless Steel	pH: 3.5
Yeast: NT50	TA: 7.8g/L
Aging: Six months in Bourbon barrels	Age ability: 5-6 years.
Alcohol by volume: 12.3%	Serving temperature: 55°-70°F
Labeled alcohol: 12.5%	Tasting notes: cherry, smoke, licorice.
Brix at harvest: 23	Dark cherry, vanilla, bourbon spice.
	Pairing suggestions: Duck/game, Beef

"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

### VITICULTURAL NOTES

Grape: Syrah  
Harvest date: 10/4/2017  
2.9 acres on the most protected site on the farm 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 little better than with some of our more traditional red varieties which ripen at the end of the season.

