



JONATHAN EDWARDS
WINERY

2010 Napa Valley Syrah

Vineyard

Sweetwater Ranch Yountville, California. A stunning example of Syrah at it's best is displayed year after year at this site.

Production

The grapes were hand picked and fermented in Napa Valley California. After a 24 hour cold soak, the yeast was added and fermentation temperatures were maintained around 85 degrees. A pump-over regimen was used to maintain proper oxygen levels in the must and to ensure appropriate color and flavor extraction. Once pressed and settled, malo-lactic fermentation was initiated and the wine was transported to our Connecticut winery for aging. 24 months of barrel aging in a blend of French and American oak barrels allows for the concentration of the wine and integration of the oak flavors.

Tasting Notes

Aromas of mixed red fruit, spice and fresh earth lead to a lush mouth feel and a long lingering finish.

Technical Data

Alcohol | 15.0%

pH | 3.89

Acidity | 6.4g/L

Brix at harvest | 25.7°

Harvest Date | 10/15/2010

Production | 237 cases

