

WAXWING



2016 Syrah, Dierberg Vineyard, Santa Maria Valley

The Vineyard: During the harvest of 2016 I broke with my tradition of gathering grapes from coastal SF Bay vineyards and did a midnight run in a rented refrigerated van all the way down to the Santa Maria Valley (just north of Santa Barbara). One of my close friends from UC Davis and now the winemaker at Dierberg Star Lane Vineyards promised the Syrah grapes would make a special wine.

Winemaking: 100% whole cluster fermentation. Punch downs twice per day and 15 days on the skins. The wine was aged in once-used French oak barrels for fifteen months and bottled with no filtration.

Technical Data:

53 cases produced and 28 cases currently available

Release date: March, 2018

Alcohol: 13.9%

Ageing: 15 months in once-used French oak barrels

Food Pairing: My favorite pairing for cool climate Syrah like the Dierberg is a juicy burger with BBQ sauce, bacon and caramelized onions. It also goes great with roasted and grilled meat, southern-style BBQ and cassoulet.

Accolades: 93 points Wine Enthusiast, 97 points SoloSyrah, 93-95 points Grapelive

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