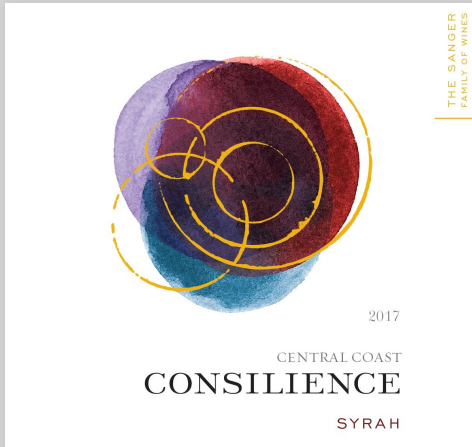


CONSILIENCE

2 0 1 7

SYRAH Central Coast



TASTING NOTES:

This wine is bold yet approachable, with hints of spice on the nose. It offers subtle mint, cranberry, and oak on the palate with a fruit forward, smooth and well balanced finish. A beautiful Syrah like this one can hold up to the intense flavors of a pork shoulder with pepper and cumin to bring out the fruitiness in the wine.

CASES PRODUCED: 3014

BOTTLED: July 2018

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

8 months in older, neutral barrels:
French oak (87%), American oak
(10%), and Hungarian oak (3%)

COMPOSITION:

- 75% Syrah (51% Livermore Valley and 24% Sta. Rita Hills)
- 16% Los Olivos District Petite Sirah
- 6% Happy Canyon Cabernet Sauvignon
- 3% Los Olivos District Tempranillo

ALC: 14.5%

pH: 3.78

TA: 0.58g/l

RS: 0.07%

THE
SANGER
FAMILY of WINES

Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

SANGERWINES.COM/TRADE