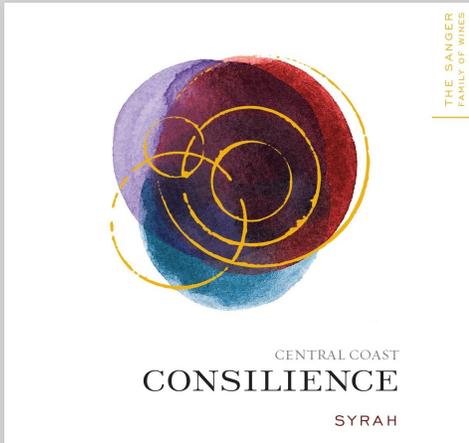


CONSILIENCE

2 0 1 8

SYRAH Central Coast



TASTING NOTES:

After opening a bottle of our 2018 Central Coast Syrah, you're immediately greeted by aromas of briary-dark fruit and cranberry which leads to a well balanced palate with bold yet integrated tannins. Chocolate, dark cherry, and smooth tannins on the palate make this wine perfect to pair with a pulled pork sandwich, or baby back ribs.

CASES PRODUCED: 1048

BOTTLED: August 2019

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

9 months in older, neutral barrels (85% French oak and 15% American oak)

COMPOSITION:

- 82% Syrah (66% Paso Robles and 16% Los Olivos District)
- 11% Petite Sirah (Los Olivos District)
- 7% Nebbiolo (Los Olivos District)

ALC: 14.5%

pH: 3.76

TA: 0.61 g/l

RS: 0.02%

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