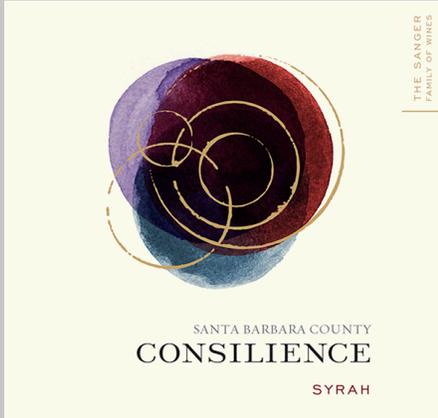


CONSILIENCE

2 0 1 4

SYRAH

Santa Barbara County



TASTING NOTES:

This wine is rich and deeply colored. It offers oak, cedar, and cranberry on the nose, with a fruit forward, smooth and well balanced finish. A beautiful Syrah like this one can hold up to the intense flavors of slow-roasted barbecue pork. A great cut for this might be a pork shoulder with pepper and cumin to bring out the fruitiness in the wine.

CASES PRODUCED: 2,382

BOTTLED: August 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

21 months in 20% new oak and 80% in older, neutral oak with a total of 75% French oak, 18% American oak, and 7% Hungarian oak

COMPOSITION:

76% Syrah

- 21% Star Lane Vineyard
- 18% Hampton Family Vineyard
- 12% Verna's Vineyard
- 11% Tierra Alta Vineyard
- 9% Zaca Mesa Vineyard
- 5% Rodney Shull Vineyard

7% Grenache

- 6% La Presa Vineyard
- 1% Rodney Shull Vineyard

7% Estelle Vineyard Sangiovese

5% Estelle Vineyard Tempranillo

2% Petite Sirah

- 1% La Presa Vineyard
- 1% Rodney Shull Vineyard

2% Estelle Vineyard Merlot

1% Estelle Vineyard Barbera

ALC: 14.5%

pH: 3.65

TA: 0.72 g/l

RS: 0.407%

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