

# CONSILIENCE

2 0 1 5

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:** 375

**BOTTLED:** August 2017

**WINEMAKER:** Brett Escalera

## TECHNICAL NOTES:

### AGING:

23 months in older, neutral French oak barrels

### COMPOSITION:

- 75% Estelle Vineyard Syrah
- 10% Happy Canyon Cabernet Sauvignon
- 6% Estelle Vineyard Sangiovese
- 3% Sanger Estate Cabernet Sauvignon
- 3% Estelle Vineyard Tempranillo
- 3% Estelle Vineyard Barbera

**ALC:** 14.5%

**pH:** 3.78

**TA:** 0.68g/l

**RS:** 0.091%

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](http://www.consiliencewines.com).

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