



2009 QUALIA PAVO ESTATE SYRAH

WINEMAKER'S NOTES

2009 was another challenging growing year – so much so that we dropped half the fruit in the vineyard in August to ensure that the balance would ripen. As a result, we harvested only 17 tons from the vineyard – a scant 1.7 tons per acre, producing wonderfully concentrated fruit. Picked on October 19th, 2009, the fruit was cold soaked for 7 days, and fermented using native yeasts. After spending 16 months in barrel, using only 30% new French oak, we bottled 200 cases of this beautiful wine.

TASTING NOTES

2009 Qualia Pavo Syrah is an elegant wine – with more acidity than the 2008. Starting with aromas of ripe blueberries and flowers, the wine teases you with a palate of red currant, creme de cassis, and sweet spices. The silky tannins convey an impression of elegance that gives way to hints of black pepper and licorice on the finish. This wine impresses with a combination of strength and elegance.

TECHNICAL DATA

pH: 3.89

TA: 5.7 g/L

Alcohol: 14.7%

Bottling Date: February 10th, 2011

Release Date: March 15, 2012

Production: 200 cases



QUALIA

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