

ACORN

2010 Axiom® Syrah

Alegría Vineyards, Russian River Valley

At Acorn Winery our passion is traditional field-blended wines. Our food-friendly wines fully express the fruit characteristics of the diverse grape varieties we grow at our Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires individualized attention to each vine. Hand tending, ten or more times a season, ensures a balanced crop and flavorful wines that are distinctive expressions of each vintage.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

An axiom is self-evident truth. We call our Syrah "Axiom" because it is evident from the first sniff and sip that this is a classic expression of cool climate Syrah. It also reflects the old tradition of co-fermenting Syrah with Viognier to stabilize color and enhance aromas and body.

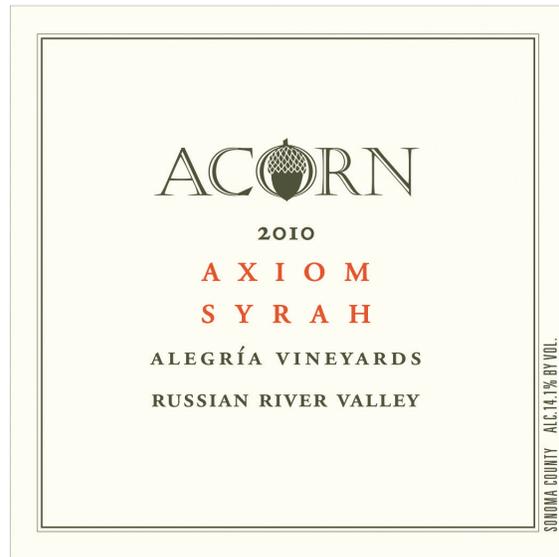
Foggy mornings and cold nights in the Russian River Valley stretched out the growing season and gave the vines time to develop spicy berry flavors. A heat spike in August meant we had to painstakingly clip raisins off of each cluster as we picked to be sure we crushed only the best grapes. Our yield was only two tons per acre, but the remaining fruit was excellent, and the quality is evident in the wine.

Axiom's distinctive character comes from Alegría Vineyard's cool climate, the southern exposure of our hillside, and co-fermentation of three distinct Syrah clones with Viognier using native and Syrah yeasts. We aged the wine in a combination of French and American oak barrels carefully selected by Bill to enhance and integrate aromas and flavors. The result is a delicious reflection of the vineyard and the vintage.

Tasting Notes

A complex, layered nose offers an enticing introduction to this elegant and classic Syrah. Ripe blackberry and black pepper aromas and flavors are laced with a creamy mocha essence, as hints of cedar, tobacco, and violets add depth and dimension. Blueberry, dried herbs, spice, and a trace of cocoa and leather enhance the palate, as do the supple tannins and integrated oak.

Delicious now, this wine will continue to evolve with additional bottle aging. Try pairing it with grilled figs stuffed with blue cheese and pecans, Moroccan lamb stew with olives, or a spicy roasted eggplant salad.



Composition

A single vineyard field blend of 98% Syrah and 2% Viognier.

Vintage	2010
Appellation	Russian River Valley
Vineyard	
Designation	Alegría Vineyards
Harvest Date	October 5, 2010
Brix	24.8° Brix
Barrel Aging	16 months
Type of Oak	70% French [25% new] 30% American [13% new]
Bottled	April 18, 2012
Case Production	350
Alcohol	14.1%
pH	3.74
T.A.	7.35g/L
Release Date	Fall 2013

Tasting By Appointment Only • Healdsburg, Sonoma County, California

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