2019 SIGNATURE SERIES SYRAH



WINE CLUB Quarterly Allotment Winter 2023 Winemaker's Selection

VARIETAL COMPOSITION	Syrah 100%	
Appellation	Cape May Peninsula	
Vineyard	Hawk Haven	
Harvest	September 29, 2021	
	Tonnage: 0.325	Brix: 21°
TECHNICAL DATA	ABV: 11.4%	RS: 0%
	TA: 6.15 g/L	Ph: 3.8
Cooperage	20 mo. Neutral French Oak	
Production	45 Cases	

TASTING NOTES

The 2019 Syrah is bursting with notes of cherry, and sandalwood on the nose with juicy plum, currants and a touch of white peppercorn on the palate. This is a well balanced wine in it's prime with medium plus body, opulent tannins that linger pleasantly through the finish and medium acidity.

PAIRING NOTES

This medium bodied Syrah would pair well with a decked out charcuterie board, think smoked Gouda, aged Asiago, Gorgonzola stuffed olives and Jambon or serve it with your main course of Smoked Pork or Tenderloin. **Preferred Dish**: Herbs de Provence Pork Tenderloin

WINEMAKING NOTES

The 2019 growing year was extraordinary and the fruit development in this year was pristine. We chose not to include the Viognier skins in the ferment and let the Syrah shine alone.

VINTAGE NOTES

Overall this year was one of the best harvest seasons we have seen here at Hawk Haven. Todd stated that it was on par with the 2010 growing season which was also a stellar year. The Syrah fruit in-turn was well-balanced and perfect for fashioning a rich, complex wine.

