

Annika™

SYRAH

.....
LIVERMORE VALLEY

2008

Showing a vibrant ruby color, this Syrah has rich aromas of wild blackberry and plum that continue in the mouth with chocolate, toffee and coffee flavors from the barrel. The Cabernet Sauvignon and Petite Sirah boost the structure of the wine in the mid-pallet and augment the cassis and clove aromas. The big tannins carry the diverse flavors through the mouth for a long, rewarding finish.

WINE COLOR	Red
VINTAGE	2008
VARIETALS	76% Syrah, 21% Cabernet Sauvignon, 3% Petite Sirah
APPELLATION	86% Livermore Valley Syrah, Cabernet Sauvignon, and Petite Sirah, 14% Napa Valley Cabernet Sauvignon,
WINEMAKER	Karl D. Wente
ALCOHOL	14.5%
pH	3.78
ACID	.62 g/100mL.
RESIDUAL SUGAR	.03%

VINEYARD

The Syrah was harvested from the Silva block on the Livermore Valley estate and the Cabernet Sauvignon's were harvested from the Napa Valley Vineyard and the Livermore Valley Smith-Vineyard. The Petite Sirah was harvested from the Ruby Hill Vineyard. These particular vineyards are historically known for their outstanding fruit and production consistency making them the optimal selection for the Annika Syrah.

FERMENTATION

The Syrah was fermented in stainless steel tanks and pumped over twice daily, then gently pressed into new American, Eastern European and old/neutral barrels where primary fermentation was completed. The Cabernet Sauvignon and Petite Sirah were fermented in small one-ton bins and punched down by hand twice daily, then transferred into new French, Eastern European, and old/neutral barrels. The wine was then racked off of its fermentation lees and re-barreled, where malolactic fermentation was completed.

AGING

Both Syrah and Cabernet Sauvignon were aged for 16 months.

PRODUCTION

240 cases



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