

2009 Star Angel

Technical Data

Description:

This excellent Syrah wine has an intense dark ruby color. It shows a harmonious balance of rich black fruit like blueberries and cherry's with hints of oak and smoke making this wine more complex.

Appealing in the palate for it's bright and juicy flavours with great concentration and smooth texture. Medium body wine with elegant-silky tannins and a balanced long finish.

Harvest notes

With very low yields thanks to a mixture of drought and some early frost damage, the 2009 vintage was a late season for Paso Robles. The weather during spring set was great, but the clusters and berry size that resulted were just small increasing both concentration and flavours. It was definitely a unique year for wine grapes growing, but the quality of the wine promises to be outstanding.

Winemaking notes

After harvesting, the grapes were cold macerated for 5 days and were subjected to 8 days of fermentation process at 83° F (28 ° C). The finished dry wine went through a skin post fermentation maceration for 8 – 12 days. 45 % of the wine was aged in new French oak barrels.

Denomination of Origin: Paso Robles, California

Oak Aging: For 12 months in French oak barrels

Yield of Vineyard: About 8 tons per hectare (3.5 tons per acre)

Grape Variety: Syrah 100 %

Alcohol: 14.5 %

Cellaring Recommendations: Can be enjoyed now or cellared for up to 7 years

Recommended Serving Temperature: 17° - 19° Celsius (63 - 66° Fahrenheit)

Decanting: Yes, for at least 60 minutes

Wine Details:

% Alcohol (v/v): 14.5	Residual Sugar: 0,4 g/l
pH: 3.66	Total Acidity (g/l): 6,2 (tartaric)

