

SOLA MENDOCINO - Syrah



COUNTRY: USA
REGION: Mendocino County,
CA
SOIL: Red rocky and clay
soil, rich in iron

- Alcohol content: 14.2%
- Brix at harvest: 25.5°
- Acidity: 4.1

Created in 2008, Sola Winery is family owned and operated from the ground up by Tim Halikas and a team of winemakers, family and friends. We create high quality wines that you can pour at the end of the day or bring to a family gathering.

Background:

This Mendocino County Syrah was gathered from a single vineyard in the Redwood Valley area just north of Ukiah, California. The first vineyards of the area were planted in the 1880s by Italian and Greek immigrants.

The terroir can be found in an altitude of 800ft, and enjoys a warm climate with a lot of sunlight exposure. Nights, on the other hand, are cold and foggy thanks to the influence of the Pacific Ocean. This temperature variation gives the grapes a longer ripening period. The red rocky soil is rich in iron, and the clay content helps to retain water. This is a great help for the vines, which are deeply rooted in the soil.



Tasting notes:

Opulent and deep purple in color. Intriguing aromas of wild flowers, grilled red meat and blueberry. Acidity adds expression to this rich multistructured wine. Flavors of polished dark fruits and chocolate round out a delicious lingering finish.

Grape variety

100% Syrah.
Service temperature: 16°C.

Vinification

50% in stainless tanks; 50% in barrels for 13 months. 8% new French oak medium toasted, the remainder in neutral French and American barrels.

Pairing:

Pair with spicy barbecue or any red meat, enchiladas or homemade veggie pizza.

