



**Zacherle Wine:** Rose' of Syrah Sparkling Wine –Russian River Valley

**Vineyards:** Our Syrah grapes are sourced from two different vineyards within the Russian River AVA, the Kerson Family Vineyard and the Piziali Vineyard. The Kerson Vineyard is located at the Northern end of the AVA near the town of Healdsburg and is planted on shale-alluvial soils. Piziali is located in a cooler site on the south-eastern corner of the AVA with select ENTAV clones on volcanic tuff and loam. The mixture of these two sites offers firm acidity when picked at low sugar, bright red fruit aromatics and a subtle spiciness we feel is unique to our wine.

**Tasting Notes:** The color is a bright pink-salmon with a medium fine mouse. There are aromas of stone fruit (peach), red cherry and candied strawberry with a hint of spiciness. The palate has moderate acidity with a hint of sweetness followed by candied fruit flavors and finishes with pink grapefruit. Best from 2011 to 2015

**Technical Notes:**

Blend: 100% Syrah

Harvest Date: Mix Vintages (mostly on August 29th 2009)

Harvest Chemistry: Brix: 20.6 Total Acidity: 6.0 g/L pH: 3.33

Vinification: We hand harvested all the fruit in the cool morning hours to preserve fruit flavors then whole cluster pressed to yield about 120 to 130 gallons per ton. The press fraction is separated and used in other Rose Wines while the Cuvee (light press) was sent to neutral barrels for fermentation. At dryness the base wine was the sulfured and aged sur lie for 8 months, then moved to bottle for refermentation/carbonation or Tirage. We aged this wine on Tirage for 11 months at which time we disgorged and dosage with a small amount of sugar (4-5 g/L) thus we consider this wine a Demi-Brut or off dry in style.

Wine Chemistry: Alc. v/v: 13.1% pH: 3.23 Total Acidity: 7.3 g/L  
Residual Sugar: 4.5 g/L

Tirage Date: February 27<sup>th</sup>, 2010

Dosage Date: May 14<sup>th</sup> 2011

Cases Produced: 122

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