

BROKEN EARTH WINERY



TECHNICAL NOTES

Alcohol 13.6%
pH 3.75
R/S 1.00 g/L
TA 6.00 g/L

Harvest Date. September 2016
Bottling Date April 2019

UPC: 8 16441 01172 3

2016 Broken Earth *Limited Release Syrah Viognier*

SYRAH VIOGNIER - The Viognier and Syrah fruit were harvested together, destemmed and crushed to fermenters in order to co-ferment rather than be blended later. Untoasted French oak fermentation 'rice' was added to assist in color and flavor extraction.

The ferment was completed after 14 days. Each fermenter received 2 'pump-overs' each day, a process that circulates the fermenting juice over the skins to ensure complete extraction of sugars and anthocyanins. The fermented grapes were pressed off skins and the wine left to settle.

Oak adjuncts, rather than barrels, best enhance the savory-like characters of this style. The choice was Suber Laffort 'dominoes', heavy toasted French oak and added from April to July of 2017.

This wine has smoky and dark fruit aromas with a gentle low-tannic mouthfeel and soft finish, highlighting on notes of cherry, coffee, and chocolate. Pair with meats like fried bacon or roast pork with a blackberry glaze.

Awards

GOLD - Central Coast Wine
Competition


CHRIS CAMERON, Winemaker

BROKEN EARTH WINERY · PASO ROBLES · CALIFORNIA

805.239.2562 | BROKENEARTHWINERY.COM | 1650 RAMADA DR, PASO ROBLES, CA 93446 | INFO@BROKENEARTHWINERY.COM