



**RYDER**  
ESTATE

*Limited Production*



THE GRAPES FOR THIS WINE  
WERE SOURCED FROM THREE  
OF OUR ESTATE VINEYARDS  
IN MONTEREY COUNTY.

## 2014 Syrah

**GRAPES** The grapes for this wine were sourced from three estate vineyards in Monterey County, part of California's renowned Central Coast. Our San Lucas Vineyard produces a Syrah that is lush with ripe, fleshy fruit. The cooler Scheid and Mesa del Rio Vineyards deliver Syrah with spice, depth and concentration.

**VINTAGE** On the heels of a picture-perfect 2013 growing season, the 2014 vintage was another beaut. Spring came early and lasted long, with temperate conditions and ideal temperatures. Cool nights and overcast mornings followed by breezy warm afternoons made the summer months ideal for even ripening and maximum flavor development.

**WINEMAKING** At the winery, the fruit was carefully sorted then destemmed, crushed, and fermented warm in stainless steel fermenters. Gentle punch downs were performed several times a day. At dryness the must was pressed into stainless steel for settling, then racked clean for aging for 10 months on new and neutral French and American oak.

**TASTING NOTES** Jam-packed with ripe black fruit and savory aromas of mocha and white pepper, our 2014 Syrah features a mouthfilling mid-palate that leads to beautifully rich flavors of black raspberry, blackberry and spicy florals and finishes with dusty tannins.

**APPELLATION** Central Coast

**VINEYARDS** San Lucas, Mesa del Rio, Scheid

**HARVEST DATE** September 22 – October 15, 2014

**AGING** French and American oak for 10 months

**ALCOHOL** 13.5% | **PH** 3.58 | **TA** 0.58 g/L

**BOTTLING DATE** March 28, 2016