

RhoneWolf is a modern take on Rhône-inspired California wines, rooted in the historical winemaking of the Rhône Valley, but not defined by it. El Dorado was the birthplace of the Rhône Rangers wine movement and RhoneWolf fearlessly continues exploring the potential of Rhône varietals from the Sierra Foothills, bringing them to a new audience.

RHONEWOLF

2021 Syrah

FAIR PLAY

Tasting Notes

This classic syrah is deeply colored, full bodied and bold, with fine-grained tannins. You'll notice its power immediately by its densely layered black cherry, cocoa, tobacco, and sandalwood aromas. Mouth filling blueberry, blackberry, and umami flavors linger across the palate that is perfect for pairing with rich foods.

Winemaking Notes

We co-fermented the syrah with our estate viognier to lock in the deep color of this wine during fermentation. This co-fermentation also adds a lovely floral and enticing nose to the resulting wine.

We fermented the wine at relatively warm temperatures to facilitate color and tannin extraction as well as to enhance mouthfeel and weight on the palate.

Aging

Aged for 20 months in medium plus French oak.

This wine can be enjoyed upon release or easily be aged through 2027 and beyond.

Food Pairing

This wine will pair wonderfully with aged, hard cheeses with deep flavors to match its complexity. Barbecued meats are almost always a great idea with syrah, while roast leg of lamb is a classic pairing. Garlic and fragrant herbs such as thyme, oregano, and rosemary (think Provençal and southern French food generally), are great choices for seasoning. For vegetarian pairings think hearty dishes based on legumes and intensely flavored vegetables like eggplant and mushrooms.



Wine Specs

80% Syrah
20% Viognier
14.1% alcohol
126 cases produced
\$45 per bottle