

# McKahn Family Cellars

is a San Francisco Bay Area based wine brand dedicated to crafting limited production wines of quality and character from some of the best vineyards in California. We believe a bottle of wine is an experience from the first glass to the last, and that the last should always be the best. We also believe that wine tastes better when shared and accompanied with good food and conversation. So please enjoy our wines with friends, because nobody likes to drink alone. 🦁

## 2014 SYRAH

Aromas consist of black cherry, blackberry compote, raspberry jam, red currant, sage, black pepper, and bittersweet chocolate.

Raspberry jam and chocolate covered cranberry dominate the flavors. Body is medium weight, held together with moderate acidity, and with layers of silky tannins. Finish is long with lingering sweet oak spice flavors.

**Production Notes**– The grapes were destemmed and cold soaked for 3 days. After a total of 12 days on the skins, the free run wine was drained from the tank, and the skins were pressed. The press wine was kept separate from the free run. The wine went through malolactic fermentation and was aged in 40% new French oak and 60% neutral oak for 10 months.

### SAINT HELENA, NAPA VALLEY

The sub appellation of Saint Helena lies in the northern half of the Napa Valley, situated at the valley's

narrowest point. This choke point provides warmer day and nighttime temperatures and less exposure to fog. Soils consist mostly of sedimentary and gravel-clay composition, derived from the Napa River's prehistoric route.

**Suggested food pairing:** What they eat in the south of France. Braised rabbit and roasted vegetables over creamy polenta with Gruyère cheese. If you don't feel like cooking, visit your local butcher and load up on charcuterie. Leave the decadence of Foie Gras for dessert whites, and stick more to saucisson, boudin noir, and duck rilette.

### TECHNICAL DATA

|                  |         |
|------------------|---------|
| HARVEST BRIX:    | 26.5    |
| TA:              | 4.5 g/L |
| BOTTLE TA:       | 5.8 g/L |
| pH:              | 3.8     |
| ALCOHOL %:       | 14.5%   |
| CASE PRODUCTION: | 200     |
| RETAIL           | \$36.00 |



[www.McKahnFamilyCellars.com](http://www.McKahnFamilyCellars.com)