

ACORN

2011 Axiom® Syrah

Alegría Vineyards, Russian River Valley

Every ACORN wine is a co-fermented field blend of grape varieties we grow in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

Since 1990, our passion has been to carry on and expand the tradition of field-blending wines. Reviving our century-old field-blend vineyard inspired us to continue the practice when we planted our new vineyards.

To honor the land and maintain it for future generations, our farming is sustainable and labor intensive. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines reflecting the distinctive expression of each vintage in Alegría Vineyards.

Betsy and Bill Nachbaur

Vineyard and Winemaking Notes

An axiom is a self-evident truth. We call our Syrah "Axiom" because it is evident from the first sniff and sip that this is a classic expression of the Cote Roti tradition of co-fermenting Syrah with Viognier to enhance aroma, mouthfeel, and color.

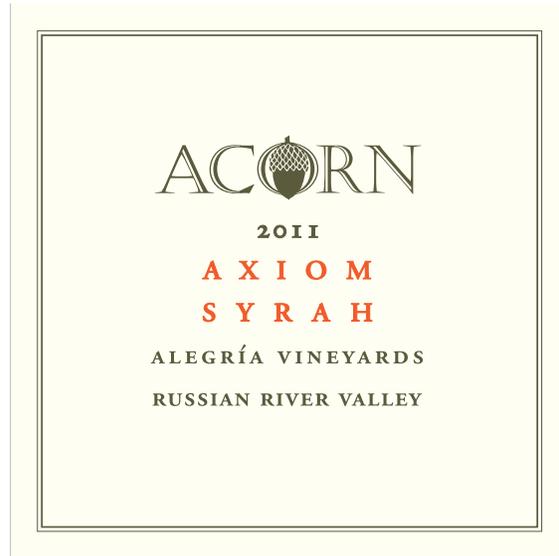
Our south-facing hillside is planted as a field blend of three clonal selections of Syrah, interplanted with a small amount of Viognier. We carefully hand sorted the clusters in the field as we harvested, and again at the winery, resulting in very flavorful high quality fruit. We fermented with two different selections of yeast and set aside a one-ton lot to ferment with 30% whole clusters.

We aged the wine for 15 months in a combination of barrels carefully selected from different forests and coopers, to add structure and notes of vanilla and spice, while enhancing the spicy berry flavors typical of Russian River Valley Syrah. The result is a delicious reflection of the vineyard and the best of the vintage.

Tasting Notes

Classic Syrah aromas emerge as the wine is swirled in the glass—deep, dense blackberry mingles with creamy mocha, warm brown spices, and smoky oak. The opulent, silken mouthfeel reveals juicy concentrated blackberry and plum woven with hints of blueberry, spice, cocoa, and saffras. Floral notes and traces of caramel, orange zest, and supple tannins in the finish, add interest as the wine broadens and lingers on the palate.

Try pairing this rich, robust wine with lamb ragout with olives and peppers or grilled duck, or try a more traditional match like eggplant parmigiana or dry-rubbed barbecued ribs.



Composition

A single vineyard field blend of 98% Syrah and 2% Viognier.

Vintage	2011
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Date	October 13 & 18, 2011
Brix (average)	24.8° Brix
Barrel Aging	15 months
Type of Oak	62% French [36% new] 27% Hungarian, 11% American
Bottled	April 10, 2013
Case Production	298
Alcohol	13.7%
pH	3.8
T.A.	5.4g/L
Release Date	Summer 2014

Tasting By Appointment Only • Healdsburg, Sonoma County, California

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