



Vintage: 2008

Variety: 50% Grenache, 50% Syrah

Designation: OSIRIS

Cases produced - 46

Winery SRP – \$34

Source of the Fruit –
Starr Ranch

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemmed into small open top fermenters. The berries are then allowed to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 15.3%

Barrel Aging – Aged 29 months in a mix of new and neutral French, American, and Hungarian oak

Date Bottled – 4/14/2011

Date Released – Not Released