



## 2012 Axiom Syrah®

*Alegría Vineyards, Russian River Valley*

Since 1990, our passion and vision has been to carry on and expand the tradition of field-blend wines. Reviving a century-old field blend vineyard inspired us to extend the field blend concept to the new vineyards we planted and to every wine we make. Each ACORN wine is a co-fermented field blend of grape varieties grown in our Certified Sustainable Alegría Vineyards in Sonoma County's Russian River Valley.

To honor the land and maintain it for future generations, our farming is sustainable and labor-intensive. Inter-planting different varieties to be harvested together requires that each vine receives individualized attention. Hand-tending each vine, ten or more times a season, ensures a balanced crop that produces flavorful wines that are distinctive expressions of each vintage in Alegría Vineyards.

*Betsy and Bill Nachbaur*

### Vineyard and Winemaking Notes

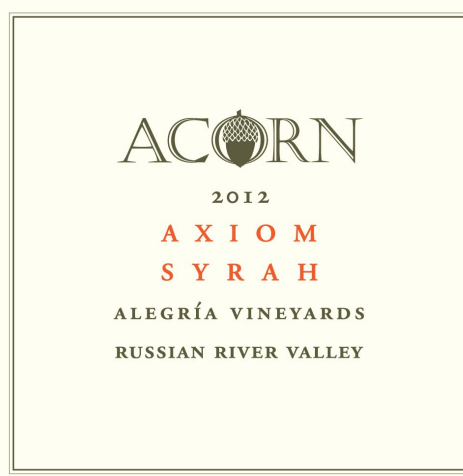
An axiom is a self-evident truth. We call our Syrah "Axiom" because it is evident from the first sniff and sip that this is a classic expression of the Cote Rotie tradition of co-fermenting Syrah with Viognier to enhance aroma, mouthfeel, and color.

Our south-facing hillside is planted as a field blend of three clonal selections of Syrah inter-planted with a small amount of Viognier. The weather in 2012 was nearly perfect, and the crop ripened evenly. We co-fermented the two varieties in an open top fermenter with Syrah yeast.

We aged the wine for 17 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 our Russian River Valley Syrah. The result is a delicious reflection of the vineyard and the best of the vintage.

### Tasting Notes

Intense enticing aromatics of ripe blackberry merge with saddle leather and tarry earth notes. The rich, concentrated entry showcases juicy wild blackberry and creamy mocha flavors that coat the palate and linger into the finish. A hint of chocolate covered espresso beans adds interest and depth to this delicious wine. The youthful tannins express the need for additional bottle aging; however, this wine can be enjoyed now when given time to open.



### Composition

A vineyard blend of 98% Syrah with 2% Viognier.

Vintage	2012
Appellation	Russian River Valley
Vineyard Designation	Alegría Vineyards
Harvest Dates	October 11, 2012
Brix (average)	24.5°
Barrel Aging	16 months
Type of Oak	54% French [22% new] 26% American [13% new] 13% Hungarian 7% new European
Bottled	March 26, 2014
Case Production	271
Alcohol	14.5%
pH	3.8
T.A.	6.42g/L
Release Date	Spring 2015



## ESTATE-GROWN, SUSTAINABLY-FARMED, FIELD-BLEND WINES

<i><b>Winegrowers</b></i>	Betsy & Bill Nachbaur
<i><b>Founded</b></i>	1990
<i><b>Location</b></i>	Russian River Valley, Sonoma County, California
<i><b>Winemakers</b></i>	Bill Nachbaur & Clay Mauritson
<i><b>Production</b></i>	Approximately 3000 cases annually
<i><b>Wines Produced</b></i>	Cabernet Franc Dolcetto Sangiovese Axiom Syrah Heritage Vines Zinfandel Rosato Medley Acorn Hill
<i><b>Specialty</b></i>	Growing and producing co-fermented field-blends (the grapes are interplanted, harvested, and fermented together) creating balanced, food-friendly wines made in the old-world style
<i><b>Alegría Vineyards</b></i>	32 acres in the Russian River Valley purchased in 1990 Alluvial, rocky clay-loam benchland soils Certified California Sustainable Vineyard
<i><b>Varieties We Grow</b></i>	<b>Cabernet Franc Block:</b> Cabernet Franc with Merlot, Petit Verdot, Malbec, Tannat, and Cabernet Sauvignon <b>Dolcetto Blocks:</b> Dolcetto with Barbera and Freisa <b>Sangiovese Block:</b> Sangiovese with Canaiolo and Mammolo <b>Syrah Blocks:</b> Syrah with Viognier <b>Zinfandel Blocks:</b> Originally planted in 1890. Zinfandel with Alicante Bouschet and Petite Sirah, plus Carignane, Trousseau, Sangiovese, Petit Bouschet, Negrette, Syrah, Plavac Mali, Tannat, Muscat Noir, Peloursin, Béclan, Cinsaut, Grenache, Palomino, and Monbadon
<i><b>Physical Address</b></i>	12040 Old Redwood Highway Healdsburg, CA (not our mailing address)

Tasting and sales by appointment only

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