



## Complex, Earthy & Juicy. 2013 Matchbook Syrah

### GRAPES

The 2013 Matchbook Syrah grown on our Dunnigan Hills estate displays all that we love about this earthy native of Rhone. Aromas of pepper spice and plum mix with blackberry, bacon and cocoa powder, while rich black cherry and mocha flavors give way to a bouquet of cigar box, saddle leather and truffle. This is a juicy Syrah, with earthy undertones and balanced acidity. Pair with rich game dishes such as grilled venison backstrap, duck or *ragu di cinghiale*.

### STORY

As a farm kid growing up in the late 1950's and early 1960's John Giguere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets, which often blew up at some stage of the journey resulting in more random fires, and calls to the local fire department. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.

### CELLAR

The Dunnigan Hills grapes were gently crushed within 20 minutes of harvest. Specially selected yeast was used on 60% of the fruit to enhance color and flavor extraction without harsh tannins. Native yeast was used on 40% of the ferments to add complexity and richness. 6% of the juice was bled to concentrate flavors. We tank fermented the remaining fruit and pumped over twice a day until nearly dry. All the lots were pressed, blended together and aged in oak barrels for 21 months. We like to use a blend of French and American oak, only 22% of which is new to avoid over-oaking. We blended in 8% Petit Verdot and 5% Cabernet Sauvignon to give the wine depth, richness and improved structure.

