

2017 SYRAH`

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery is becoming more and more interested in unique varietals such as Syrah. This is typically grown in France and Australia, but does very well in the Finger Lakes. Our 2014 planting

yielded this a large, rich vintage. Hearty meals, and heavy tomato based pastas such as beef brasato will be great accompaniments to this fine vintage.

WINE-MAKING NOTES

Bottling date: 03/20/2018

Cases bottled: 338

Fermentation: Stainless Steel

Alcohol by volume: 12.3%

Labeled alcohol: 12.0%

Brix at harvest: 23

Residual sugar: 0%

IRF scale: Dry

pH: 3.45

TA: 8.3g/L

Age ability: 3-5 years.

Serving temperature: 65°-70°F

Tasting notes: cherry, licorice, spice. Dark berry, spice.

Pairing suggestions: Hearty meals, beef, lamb, heavy pasta.

"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."



VITICULTURAL NOTES

Grape: Syrah

Harvest date: 10/4/2017

2.9 acres on the most protected site on the farm is one of the largest plantings in New York of this early ripening, vigorous variety from the northern Rhône. The site

we chose to cultivate this variety is on the furthest down-slope of our original 1805 farm. The site is well drained with deep Howard series soils. This site is steep and protected from strong winds, which also allows for good air drainage, protecting the site from both high and

low temperatures throughout the year. Being a mid-ripening variety, we are able to select optimal flavor and sugar levels a little better than with some of our more traditional red varieties which ripen at the end of the season.