



90 POINTS

The Wine Advocate, October 2015

VINTAGE 2014

VARIETAL COMPOSITION

95% Syrah, 5% Viognier

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 16 years

ALCOHOL 13.5%

CASES IMPORTED 650

SUGGESTED RETAIL PRICE \$18

UPC 835603002607

MERINO

SYRAH 2014

Deep and luscious. Co-fermented with Viognier and reminiscent of Northern Rhone.

WINERY BACKGROUND: When Rene Merino and his wife first arrived to the Limari Valley, all they saw was a barren, desert landscape covered in cacti.

What Rene saw, however, was Limari's unique location, tucked tightly between the Ocean and the Andes where a constant cool breeze kept the air temperature cool leading into even colder nights.

They uncovered what turned out to be Chile's most concentrated area of limestone soils. From there, they planted parcels of Chardonnay and Syrah – vines and wines that today are some of the best cool-climate varietal expressions in Chile and in the world.

VINEYARD & WINEMAKING DETAILS: The grapes were hand picked during the second and third weeks of April. The grapes were destemmed, lightly crushed, and deposited into stainless steel tanks for fermentation. The grapes were cofermented with 5% Viognier. Regular pumpovers were followed by extended time on its skins before being pressed. The free-run wine was aged in oak barrels for 10 months and then blended 50-50 with the pressed wine that had been held in stainless steel tanks.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: An impressive deep and intense ruby purple precedes a characteristic spicy nose of ripe blackberries and currants, violets and peppery tones. Stony tones give a lot of relief to this typical fresh climate syrah, beside a soft leather accent. The mouth is fleshy and juicy, and also very aromatic, very spicy. The fine tannins build a tight and vibrant structure. Recommended pairings include lamb or herb-based sauces.



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