

Edgefield 2004 Fireside Syrah

Sweet Dessert Wine, Columbia Valley



Release date: 7/19/2011

Production: 137 cases, 500ml bottles
3.87 pH
6.5 TA
21.4% Alcohol
13.2% Residual Sugar

Tasting Notes: Because of its six plus years in barrel this would technically be considered a ‘tawny-style’ port. Because Syrah is such a deeply hued wine, there is very little sign of the colors browning or aging; however the extra time in barrel was necessary for the slightly higher alcohol to integrate into the wines flavors. The wine was made in the traditional method of harvesting and fermenting overly ripe grapes and stopping fermentation mid way by adding neutral grape spirits, leaving the wine high in sugar as well as alcohol. The 2004 Fireside Syrah has more concentrated flavors and aromas of plum, brown sugar and caramel, and is slightly heavier than our vintage Zinfandel ports. Due to its 21.4% alcohol and 13.2% residual sugar, it is an age worthy wine that will gain complexity and mellow over the next decade.

Serving Notes: 3oz pour by the glass.
16 oz per bottle = 5 glasses with a smidgen left over.
3 week shelf life.

Food Pairing: Foods that best compliment our 2004 Fireside Zinfandel are chocolate based desserts, ice cream, cookies, fudge, and roasted nuts.