



2006 Columbia Valley Syrah

Winemaker Notes: This medium-bodied red has aromas of white pepper, plums, and smoked meats layered over a rich, coating mouthful of dark cherries and plums. This wine will pair perfectly with your next grilled ribeye or other backyard specialty.

Variety: 95% Syrah, 4% Grenache, 1% Mourvedre
Vintage: 2006
Winemaker: Doug Nierman
AVA: Columbia Valley
Harvest: September, 2006
Brix: 25 degrees
Vineyard: Winesap, Dad's, Willard, Minnick
Acidity: TA 6.0; pH 3.86
Alcohol: 13.7%
Cooperage: 21 months French and American
Production: 1,231

Awards to date:

- Best of Show – 2009 Astoria Crab & Seafood Festival
- Gold Medal – 2009 Northwest Wine Summit
- Gold Medal/Best of Class – 2009 Sunriver Sunfest, OR
- Gold Medal – 2010 Riverside International Wine Competition
- Best of Show – 2010 Spring Beer & Wine Fest, Portland, OR
- Gold Medal/Best of Class – 2010 Sunriver Sunfest
- Best of Class Rhone Varietal – 2010 Bite of Oregon
- Gold Medal – 2011 Newport Seafood and Wine Festival

Sustainability: Zerba Cellars' three estate vineyards are certified sustainable by VINEA, LIVE, IOBC, & Salmon Safe.

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