



## MATCHBOOK WINES

### Syrah 2015

**\$20.35**

\* Suggested retail price

**MATCHBOOK**  
WINE COMPANY  
FAMILY OWNED • ESTATE GROWN

|    |                       |                                   |
|----|-----------------------|-----------------------------------|
| \$ | Service fees          | \$0.00                            |
|    | Product code          | 14383831                          |
| \$ | Licensee price        | \$17.66                           |
|    | Format                | 12x750ml                          |
| 🚚  | Listing type          | Private import                    |
| 📅  | Status                | Unavailable                       |
| 🏷️ | Type of product       | Still wine                        |
| 🇺🇸 | Country               | United States                     |
| 📍  | Regulated designation | American Viticultural Areas (AVA) |
| 📍  | Region                | California                        |
| 📍  | Subregion             | Yolo, Dunnigan Hills              |
| 🍇  | Varietal(s)           | Syrah 77 %                        |
| 🍇  | Varietal(s)           | Petite Sirah 23 %                 |
| %  | Alcohol percentage    | 13.9%                             |
| 🍷  | Colour                | Red                               |
| 📄  | PH                    | 3.91                              |

#### ABOUT THIS WINERY

Why Matchbook? 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 field. He eventually grew out of this fascination with the "Matchbook" but still have fond memories of its power.

#### TASTING NOTES

A typical Dunnigan Hills Syrah full of earthy, dusty, dried cranberry aromas and richly layered flavors of plum and spice, white pepper and blueberry. The broad flavors linger in the finish. This is an age-worthy Syrah with a decent grip of tannins that balance the plush, silky flavors in the palate. Pair this with beef short ribs, game dishes or grilled lamb chops.

#### PRODUCTION NOTES

The grapes were gently crushed just 20 minutes after being harvested and then fermented in small temperature- controlled stainless steel tanks. We used a combination of specially selected yeast and native yeast to enhance color and flavor extraction without harsh tannins. We pumped the tanks over twice a day until nearly dry, then pressed and aged the wine in a combination of French and American oak barrels for 20 months.



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