Treveri Cellars Sparkling Syrah

Rounding out the Core Tier, this one-of-a-kind wine combines rich flavors of blackberry, pepper, cherries, and a hint of tobacco for a dark and delicious treat that is all its own.

The growing climate for Syrah in Eastern Washington is perfect. Long, hot summer days with cooler nights, combined with the rich soils left over from the Missoula Floods bring out an ideal blend of fruit and acid, allowing our winemakers to produce the finest Syrah.

This beautiful sparkling wine has not only caught the eye of Treveri's customers, but it has also garnered national attention as it was served at the US State Department Holiday Receptions in 2011.

Tasting Notes

Deep red color with an effervescence sure to delight, our Syrah brings together dark cherries, tobacco, and spice for a rich, flavorful finish.

Food Pairings

- Sweet and tangy smoked brisket
- Cider-maple porkchops with a bitter compote
- · Grilled lambchops with chiles and garlic

Blend

100% Syrah from the Yakima Valley AVA

Analysis

- 7.5g/L total acidity
- 3.38 pH
- 12g/L dosage
- 24 months en Tirage
- Single Vineyard: Pleasant

