

CASS Backbone Syrah 2015

Tasting Notes

Savory aromas of smoked paprika, vanilla root beer and clove tobacco accent ripe but restrained notes of caramelized plum and dark cherry. The focused palate is layered and concentrated, striking a balance between muscular tannin and a finely edged acidity. Deep mineral complexities frame fruity flavors of spiced blueberry, baked boysenberry, grilled red pepper and traces of Earl Grey tea for the grand finale.

Accolades

92 Pts
American
Wine Society

90 Pts
Wine Enthusiast

**DOUBLE
GOLD**
San Francisco
Wine
Chronicle

**GOLD
BEST OF CLASS**
Central Coast
Wine Comp.



WINEMAKING

The grapes were fermented into 5-ton open top fermenters and pumped over multiple times per day to achieve maximum extraction, which was necessary to match the ripe flavors of the vintage. Aged for 22 months in French and American oak.

Composition: 100% Syrah
Aging: 22 months in French
and American Oak

Alcohol: 14.5%
Production: 750 Cases

CASS VINEYARD



Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones.

We have 11 varietals on 145 acres, including seven Rhône varietals as well as four big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils.

Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

