

# ANDREW

## ORGANIC SYRAH

ORGANIC WINE.  
SUSTAINABLY MADE.  
PASO ROBLES, CA.

### WINE MAKING

Fermented in small stainless steel tanks and aged nine months in American oak, the Syrah and Petite Sirah were fermented separately and blended after aging to refine structure and intensity. The approach preserves vibrant aromatics and highlights Paso's bold, fruit-driven style.

### TASTING NOTES

Dark, smooth, and distinctly Paso Robles, with ripe blackberry, blueberry, and plum layered over black pepper, cocoa, and toasted vanilla. A touch of Petite Sirah adds color, structure, and classic Paso richness, creating a full-bodied wine with depth, spice, and a long, velvety finish.

### 2023 GROWING SEASON

A mild spring and warm, sunny summer led to full ripening and rich color, while cool nights kept acidity fresh. Syrah and Petite Sirah thrived, producing concentrated dark fruit, spice, and supple texture — a standout Rhône-style vintage.

### VINEYARD

Sourced from the CCOF Organic-certified ANDREW Vineyard in the Creston District, grown in sandy loam soils. The winery is powered by solar energy and SIP Certified, underscoring sustainable farming.

### FOOD PAIRING

Chef Jeremy Fox's braised beef short ribs at Birdie G's pair seamlessly, with earthy richness that mirrors the wine's dark fruit, spice, and smooth tannins.

## WINE SPECIFICATIONS

<b>APPELLATION</b>	Paso Robles, CA
<b>VARIETAL</b>	90% Syrah, 10% Petite Sirah
<b>ALCOHOL</b>	13.9%
<b>VINTAGE</b>	2023
<b>SUGAR</b>	4g/l
<b>WINEMAKER</b>	Philip Zorn — Paso Robles, CA
<b>LABEL ARTIST</b>	Cody Grecco / ZOCA
<b>UPC</b>	628176930053
<b>SCG</b>	10628176930050
<b>PALLET</b>	56 Cases

