



2007 SyrBec®

Napa AVA / Lovall Valley

Retail \$22.00

SyrBec®, is our unique, (so good it is trademarked) blend of a floral, racy, very Shiraz like Napa Syrah and a big thick, plummy and deep Malbec from Lodi. The wines are separately aged, then just before bottling, the ratios are determined.

SyrBec® is frequently called “The Barbeque Wine” in that it will change at least twice, and often three times during the making of a fine California style grill. When first opened, before any BBQ smoke has happened (when marinating), the wine delights the palate and accompanies the usual cheeses and olives abundantly. When the entrée hits the coals, the wine transforms itself into a commanding and capable red, fully able to play point and counterpoint with the seared vittles. At the table, it carries its command well, complimenting without shirking from the cause.

The 2007 *SyrBec*®, is showing a lot of fruit forward complexity, and is bound to increase in this regard over time. The Malbec back-end is very subtle, letting the character of the Shiraz-like Syrah through. Black cherries, cherries, pine trees, and citrus meringue pie dominate the bouquet. The tongue is rewarded with sturdy fruit sharpness, balanced and rounded by just enough oak to compliment the fruit without overpowering it.

Cases Produced	75
Primary Oak	American ... Missouri
Secondary Oak	French (Limousin)
Alcohol	13.5%
Primary fermentation	Small lot covered macro bins, hand mulled
Pressing	Jacketed vertical press
Secondary fermentation	Light malo-lactic

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of IMC wines is toward the fruity, clean and true-to-varietal over the jammier styles prevalent today. Bob recalls exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net. Tastings every weekend, and almost any day by phone (510) 915-5463!