

Wine of the Week

2005 HAHN ESTATES CENTRAL COAST SYRAH



Wine profile

■ **Essentials:** Intense aromatics of freshly cracked pepper and raspberry jam on the nose; entry is full bore with dark red fruits ala plum and blackberry; no holes in the midpalate at all with a collection of black cherry and spice notes that carry the lush forepalate in seamless transition well into the finish.

■ **Enjoy:** Try this wine with a recipe from Nicky Hahn's Executive Chef at his Kenyan resort/lodge called "Duck Casserole." Please visit the Hahn website at www.hahnestates.com for the recipe under Winemaker's notes for the 2005 Central Coast Syrah.

■ **Winemaker:** Paul Clifton

■ **Price:** \$12.00 retail

Instant expert

■ 2005 Syrah

Syrah is originally from the Rhone Valley. It is exceedingly versatile and can be grown in areas as hot as Arizona or as cool as Canada.

The majority of this wine's grapes are from the Santa Lucia Highlands and a small percentage from our vineyard in Paso Robles. Syrah is almost as versatile as Pinot Noir for food and wine pairings. Awards: 91 pts. Beverage Tasting Institute competition.



Monterey Wine Country
WHERE GREAT TASTE BEGINS™

More about this wine online

www.hahnestates.com

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