

# Syrah Tasting

*Southern Oregon VS the World*

7/23/2011



Just Facts only please:

Here are some of the technical details of this tasting and its results:

Section: 1 How the wines were chosen.

The Southern Oregon wines were culled from the many excellent Syrahs made here in Southern Oregon.

The Criteria:

- The Wine needed to be Varietal Syrah and not a blend though Cote-Rotie Style with up 10% Viognier was allowed
- The Cost of the Wine must be under \$40
- The Vintage must have a Good or Better rating for the region
- No reserves are allowed, price also insured this
- The Southern Oregon Wine should represent Syrah over a couple of vintages if possible
- Keep in mind the goal of the tasting was contrast and compare world Syrah versus Oregon

The OWG team picked the 5 Oregon wines based on tastings of the wines, availability and the criteria above. The foreign and out of state wines was selected based on the criteria above and on the scores for the wine according to both Wine Advocate and Wine Spectator. All of the wines were brought in house and allowed to settle down for 30 days.

The tasting was held outside in two flights of 5 wines each on a 75 degree day, the wines were poured at room temperature of 68 Degrees. Total testing took less than an hour and a half. There were eight judges, none were wine professionals. The technical data from the tasting can be found in the following PDF. [Syrah Tasting Technical Data.pdf](#)