





CENTRAL COAST - CALIFORNIA

Ryder Estate wines are crafted from our sustainably farmed estate vineyards on California's golden Central Coast. The Central Coast is blessed with cool ocean air that blankets our vineyards in the early morning until the warm sun peaks through the clouds in the afternoon. This wonderful combination of sea, sunshine and soil makes perfect growing conditions for our grapes to develop intense flavors and elegant character that is true to each varietal.

Our passion is to make the best wine each vintage to enhance life's best moments. At Ryder Estate, we keep it real and make great wines you can trust.



APPELLATION Central Coast

ALCOHOL 13.5%

AGING
French and American Oak
and Stainless Steel

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, crushed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on both new and neutral French and American oak.

TASTING NOTES

Our Ryder Estate Syrah is juicy, robust and smooth. Plum and blueberry flavors with a hint of spice are underscored by notes of mocha and vanilla. Pairs perfectly with smoked gouda crostini, braised beef or a late night spent catching up with old friends.