



CRESCERE

Estate Syrah 2019

Notes:

Black, blue and boysenberries marry with fresh, sweet bay leaf, tarragon, white pepper and undertones of beef tartare are what you first notice as you inhale. As it opens notes of violet, pie crust and tinges of clove and vanilla unfold as well. The palate leads with more savory notes of iron ore, soy sauce, menthol and clove, while all the fruit is still present in the back seat. The tannins are very pretty - present yet soft and luxurious feeling like a suede jacket you've worn for years. And the finish lingers with notes of blueberry, vanilla, and pie crust.

Reviews:

"The 2019 Syrah is upfront and exuberant, with an almost Southern Rhône-like vibe in its sweet blackberry fruits as well as violets, game, and floral, peppery nuances"

[95 Points - Jeb Dunnuck](#)

Technical Information:

100% Syrah

Harvested and sorted by hand, then processed through an optical sorter

Open top fermentation

Three day cold soak

Fermented at low temperature for 15 days

Extended maceration for 21 days

Drained into French oak barrels, 100% new

Aged for 22 months without racking

Bottled late July 2021, unfiltered

Alcohol: 14.7

pH: 3.89

TA: 6.3

3 Barrels produced

85 Cases produced

Proposed Pairings

At Crescere, we understand that pairing is more art than science and that everyone's palate and preferences differ, but please consider the following a jumping off point.

Food pairing: Venison Meat Pie with Blood Orange Sauce

As soon as we dove into this wine, we immediately started craving game meat. This vintage is a wonderful combination of sweet and savory flavors that made meat pies come to mind: the sweetness of the pie crust married with venison with savory herbs and potatoes finished off with a not too sweet blood orange sauce for drizzling and you'll feel transported to the countryside on a cool night. Like all of the '19 Estate wines, the Syrah feels very fresh and friendly, and keeps offering something new every time you come to the glass. It's easy to wind up opening a 2nd bottle while you keep trying to nail down everything you taste and smell.

Music Pairings: When you Feel Autumn Starting to Stir

Five Leaves Left: Nick Drake

Folklore: Taylor Swift

The River: Bruce Springsteen

Book Pairing: Something to Read by a Fire

If We Were Villains: M.L. Rio

The October Country: Ray Bradbury

Devil in the White City: Erik Larson

Venison Meat Pie with Blood Orange Sauce

INGREDIENTS

Pie:

- 1 lb ground venison
- 1 medium yellow onion (minced)
- 4 cloves garlic
- 2 tbsp fresh parsley (roughly chopped)
- 1 tbsp olive oil
- ½ cup white wine
- 2 medium Yukon gold potatoes (grated)
- 2 teaspoons salt
- ½ tsp dried thyme
- ½ tsp mustard powder
- ¼ tsp ground clove
- ¼ tsp dried sage
- ⅛ tsp nutmeg
- ⅛ tsp cinnamon
- 1 egg yolk combined with 1 tsp water
- 2 frozen pie crusts de thawed and ready to use on day of pie assembly
- 4 blood oranges (juiced)
- 1 tbsp salted butter

Yield: 6-8 servings

Time: 2.5 hours, roughly 1 hour of it active time

PREPARATION

1. Heat Olive oil in large cast iron skillet over medium heat.
2. Add in onion, garlic and parsley. Cook until soft - roughly 5 minutes.
3. Add in wine and cook until liquid dissolves.
4. Stir in venison, salt and spices. Cook until venison is no longer pink (about 5 minutes).
5. Stir in grated potato and cook another 5 minutes. Then remove from heat. Check for seasoning and add salt and pepper as you see fit. Move filling to a container and allow to cool in refrigerator for at least one hour (and up to 1 day).
6. Assemble the pie: Preheat oven to 400°degrees with a large baking sheet inside on center rack.
7. Remove one pie crust from the refrigerator and roll out into a circle of 10-11 inches diameter on a lightly floured surface.
8. Place into a buttered 9 inch pie pan. Cut the dough to leave about 1 inch of overhang. Place plate with dough in the freezer (roughly 15 minutes)
9. Remove 2nd pie crust from the refrigerator and roll out into a circle of 10-11 inches diameter on a lightly floured surface.
10. Remove pie plate from freezer and fill with chilled filling. Cover with remaining dough. Press the edges together, trim excess, then crimp the edges. Using a sharp knife, cut three or four steam vents in the top of the crust. Paint the pie's top with the egg wash.
11. Place pie in oven on hot baking sheet, and cook for 20 minutes, then reduce temperature to 350, and cook until the crust is golden brown and the filling is bubbling, about 30 to 40 minutes more. Let cool at least 20 minutes before serving.
12. While pie is cooking, juice your blood oranges, In a sauce skillet reduce the juice from the oranges with the salted butter until it's thick enough to coat the back of a spoon.
13. When you slice and serve the pie, drizzle lightly with the blood orange sauce.