Reed Renaudin is the winemaker for Amicus (Latin for friend), and has forged relationships with some of the best grape growers in California’s Napa Valley. Many of those relationships have blossomed into friendships, meaning Renaudin can count on the growers’ best efforts in providing fruit of the highest possible quality.

The 2010 Amicus Syrah is sourced from a small vineyard surrounded by ancient, weathered oak trees. The Quercus Block’s name is a nod to the Latin term for oak tree, and the vines within that block are hand-farmed with meticulous effort. The wine Renaudin makes from the Quercus Block grapes is aged in new oak barrels for 22 months.

Then the fun begins. Only the best barrels are selected for the “Quercus Block” bottling, and only 500 cases are produced and released. It’s a special Syrah that you’ll be proud to share with friends.

**Grape Composition:** 100% Syrah

**Grape Source:** Quercus Block Vineyard in California’s Napa Valley

**Aromas and Flavors:** Wild Berries, Pepper, Espresso, Hazelnut, Clove, Vanilla and Cedar Smoke

**Aging Vessels:** New Oak Barrels for 22 Months

**When to Drink:** Now Through 2020

**Our Tasting Panel Score:** 90 Points

This Northern Rhone-style Syrah offers notes of wild berries, pepper, espresso, hazelnut, clove, vanilla and cedar smoke.

**FOOD PAIRING SUGGESTIONS:** lamb kabobs, or sausage pizza.

**WINE RE-ORDER #:** 23243

SKU 19738