



Family Ranch

2022 SYRAH

winemaker notes

This 2022 Syrah reveals depth and intensity in every sip. It's all about aromatic richness with floral, spicy, and savory notes, plus ripe plum and blackberry jam. The vineyard's unique soil profile shines through with vibrant peppery red and dark fruit flavors on smooth medium tannins.

Appellation: Anderson Valley

Varietals: 100% Syrah

Alc: 13.5%

Released: October 2025

SUGAR
FREE

profile

Nose: Blackberry | Plum | Herbal | Spice

Mouth: Dark fruit | Savory | Earthy



Serve: Room temp

Aging: 12+ years, best consumed in 5

Pairs well with: Grilled steak | Mexican mole | Grilled vegetables | Herb-roasted nuts | Smoked Gouda | Aged Cheddar | Stilton

Similar to: Homage Cellars Syrah and Glory Cellars Syrah

Fun fact: Syrah and Shiraz are the same grape varietal. It's called "Syrah" in France and other colder climates, and called "Shiraz" in Australia and other warmer climates.

About the Brand

Inspired by the Fredrick family's Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.



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6
servings

5m
prep

21m
cook time

try with
dry reds

Steak with Balsamic Mustard Sauce

Ingredients

1/4 cup balsamic vinegar
1/4 cup French's® Spicy Brown Mustard
2 tablespoons brown sugar
1 1/2 pounds boneless strip steak
Salt, optional
McCormick® Coarse Ground Black Pepper
1/4 cup crumbled blue cheese

Directions

Mix vinegar, Mustard and brown sugar in small saucepan. Cook on medium heat 3 to 5 minutes or until the sauce thickens, stirring occasionally. Remove from heat; keep warm.

Season steaks with salt and pepper, if desired. Grill over medium-high heat 6 to 8 minutes per side or until desired doneness.

Sprinkle steaks with blue cheese and drizzle with balsamic mustard sauce. Top with French's® Crispy Fried Onions before serving, if desired.