

MEYER 2004 SYRAH

This Syrah is a joy to drink!

Gorgeous fruit tumbles onto your tongue with ripe cherry, lush plum, soft tannins, lively acidity, and subtle oak.

Our wine is the perfect match with:

- BBQ Short Ribs (not too spicy)
- Spit-Roasted Pork, Luau Pork, or even Carnitas
- Cheese Ravioli with Roasted Red Bell Pepper Sauce
- Salmon! Try it baked slowly with Sea Salt and Lemon Thyme.

www.mfcellars.com



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