



**2004 Kaid Alessandro
Comporeale**

WHO: Kaid Alessandro
WHAT: Syrah
WHERE: Sicily, Italy
WHEN: 2004

Color is starting to add some orange-hued brick around the edges. The first whiff on the nose makes it clear that this is more Rhone than Outback, showing blackberries, black olives, and very rare beef. Blackberries and olives show, too, on the palate, with tar, white pepper and a tiny touch of cayenne. Meat, smokier than on the nose, shows on the mid-palate. The finish is long. Standing alone, the high acid-content might be a bit much, but with food, perhaps a rare bacon-wrapped filet, it will shine. Highly recommended. DH

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