



## 2007 Syrah

### Vintage Summary

The 2007 growing season began with a cold, dry winter, resulting in an early budbreak. Spring remained dry and warm, providing a consistent climate for canopy growth. In early summer, the soils were depleted of their water holding capacity, naturally reducing yields by 30%. A mild, early summer eventually turned hot. Consistent temperatures in the mid 90's ripened fruit consistently throughout the harvest season.

### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. In June, shoots were around 6 to 8 inches, and we removed any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In June, the crop was reduced down to 1 cluster per shoot, minimizing yields to help maintain acidity and balanced ripening. Syrah clusters tend to be large and have shoulders or wings. Prior to veraison, we removed these shoulders and wings to ensure we had even maturity throughout the vineyard. The moderate, consistent temperatures allowed us to pick in late September through the middle of October.

### Winemaking Practices

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, the clusters were hand sorted for consistency. After passing through our de-stemmer, berries dropped onto our modern sorting system, with both mechanical and hand sorting ensuring nothing green or under ripe was missed. The must (crushed grapes) was then placed into both open top and closed top stainless steel tanks ranging from 5 to 25 tons, depending on the vineyard block. The grape juice was cold soaked for 48 hours to help intensify color and phenolics. UV-43 yeast, a strain known for its intense gamy and spicy characteristics, fermented the wine to dryness over a twelve-day period. During fermentation, the Syrah was pumped over twice per day for 45 minutes. We aerated the wine to expose it to oxygen throughout the fermentation. This helps reduction of Hydrogen Sulfide (rotten egg aromas), and helps fixate color. After the wine finished fermentation we continued pump overs for another two weeks. Malo-lactic fermentation took place in barrel to help integrate the 40% new French oak.

### Tasting Notes

Purple in color with a bright red rim, our 2007 Syrah is rich in varietal character. The nose has layers of blueberry, plum, a touch of forest floor and overtones of caramel and vanilla. The palate is soft upon entry, yielding flavors of spice and black fruit evolving into a weighty mid palate that's fleshy and round. The finish of this 100% Syrah is soft, lengthy, and enriched with soft, approachable tannins.

### Specifics

Barrel aging:	16 months in 225-L oak barrels, 40% new	
Blended:	8/3-8/5 2008	Barrel replacement: 20-30% annually on average
Harvest dates:	9/16-10/13, 2007	Racking; every 6 months
Brix at Harvest:	26.4	Fining: none
Harvest method:	100% hand-harvested	Filtering: none
Fermentation:	12 days with UV-43	Bottled: March 27, 2009
Maceration:	21-24 days including fermentation	pH: 3.72
Total Acidity:	0.71 g/100ml	Alcohol: 14.5%
Pump overs:	2 times daily during fermentation	Barrels: Allier, Never
Yeasts:	UV-43	
Suggested Retail Price \$26.25		