



## 2007 SYRAH

### Growing Season

The winter of 2006-2007 was unusually dry, with very little rain. Unusually warm temperatures in February and March led to an early budbreak and bloom, and this along with gusty winds during bloom led to a light crop set. Because of the light crop, it was not necessary to “drop fruit” to balance the vines’ crop load. The summer weather was typical, with many warm, sunny days and cool nights, intermittent heat spikes, and occasional cool, cloudy, marine-influenced days.

### Varietal Composition

100% Syrah

### Appellation

Napa Valley

### Final Chemistry

TA: 8.3

pH: 3.70

Alcohol: 14.7%

### Cellaring

18 months in 50% new French oak

### Production

284 cases

### Bottled

January 19<sup>th</sup>, 2009

### Released

October 15<sup>th</sup>, 2009

### Price

\$47.00

### Winemaking

This vintage of Syrah is a combination of grapes from two vineyards, the Porter Estate Vineyard and the Haynes Vineyard (also in the Coombsville region). The grapes were harvested throughout the month of October. All fermentations were conducted in small, one and two ton fermenters filled by gravity. Half of the grapes were destemmed, and half of the grapes were fermented as whole clusters. A five day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down by hand 3 to 4 times a day during the fermentation period. The wine made from destemmed grapes was kept in contact with the skins for several days following fermentation. Upon pressing, the wine went directly to 50% new French oak and 50% 1-year old French oak cooperage. The wine was then aged for 18 months prior to bottling with rackings at 3 – 4 month intervals throughout the aging period.

### Sensory Profile

Lavender and rose, chocolate, plum, and white pepper aromas dominate, complimenting flavors of spice, raspberry and blackberry, with a bright back palate, up-front fruit and a subtle complexity. Lively, not over-ripe, soft, yet structured, this blend is unique, stylish, traditional, and classic Rhône.

