



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

### 2006 SONOMA VALLEY SYRAH

A vivid, juicy and concentrated beauty, our 2006 Syrah offers a spicy backbone of ripe blackberry and blueberry flavors that is accented with a soft touch of toast. Exceptionally well balanced, its full mouth flavors are enhanced with essences of dark chocolate wrapped around supple tannins that linger over its full flavored finish.

*A spicy backbone of ripe blackberry and blueberry flavors*



#### VINEYARDS

**Varietal mix:** 92% Syrah, 3% Grenache, 3% Viognier, 1% Mourvedre, and 1% Cabernet Sauvignon

**Clones:** Syrah I

**Appellation:** Sonoma Valley, Kunde Estate

**Yield:** 4.5 tons per acre

**Vine Age:** 10 Years

#### HARVEST

**Date:** September 26 to October 31

**Harvest Brix:** 26.2°



750ml bottle

#### WINEMAKING

A balanced crop ripened with normal timing in a very evenly paced year of moderate weather. We attained a tremendous, deep ruby color with the 2006 harvest.

A 2-3 day cold soak was followed by inoculation with selected yeast strains. The Grenache, Mourvedre, and one lot of Syrah with Viognier were co-fermented. Pumpovers were done twice per day with aeration. The fermentation temperatures ranged from 70°F. to 88°F. The wine was aged for 17 months in barrel; 38% new barrels, consisting of French, European, and American oak cooperage.

#### FOOD PAIRING

Roasted leg of lamb

#### WINEMAKER'S COMMENTS

"Kunde Family Estate Syrah is one of our best kept secrets. You know us for our quality Sauvignon Blanc and Chardonnay, or maybe our delicious Zinfandel and Cabernet, but you have to try the 2006 vintage Syrah. This wine is full and rich like Cabernet but with softer tannins and jammier blackberry flavors and a great subtle spiciness. Roasted lamb or a rich lentil stew would make your mouth very happy. We're letting you in on the secret: Sonoma Valley does Syrah!"

*Jim Bell*

TIM BELL, WINEMAKER

RELEASE DATE . . . . . Spring 2010

ALC. . . . . 14.1%

RESIDUAL SUGAR . . . . . Dry

PH . . . . . 3.70

TOTAL ACID . . . . . 0.72