



EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2007 SONOMA VALLEY SYRAH

Seductive and smooth, our 2007 Syrah is a concentrated beauty, offering decadent aromas of rich raspberries and full mouth flavors of ripe raspberries and nutmeg with hints of smoke and toast. The wine is expansive on the finish, unlocking layer upon layer of complex flavors, all the while showcasing the lovely richness and spice of the Syrah grape.

The perfect balance of raspberries, allspice, and mint



VINEYARDS

Varietal mix: 86% Syrah, 7% Petite Sirah, 3% Sangiovese, 2% Barbera, 1% each Grenache and Viognier.

Clones: Syrah: L, Cote Rotie, Durrel, 174, and Noir

Appellation: Sonoma Valley, Kunde Family Estate

Yield: 3.1 tons per acre **Vine Age:** 4 to 17 Years

HARVEST

Date: September 20 to October 3 **Harvest Brix:** 25.0°



750ml bottle

WINEMAKING

2007 was a fabulous year for ripe but balanced Syrah. Some heat in late August and early September pushed the fruit to ripe, rich favors. This is one of the more voluptuous vintages of the new century.

Our Syrah and other Rhone reds underwent a 2 to 3 day cold soak before selected yeasts were added to begin fermentation. Aggressive pumpovers were used early in fermentation, with gentler cap management implemented near the end of fermentation. Some of our Syrah is co-fermented with Viognier in the French tradition. After a series of in-tank racking, the wine was aged in French, Hungarian, and American oak cooperage (35% new) for 18 months and bottled in August 2009.

FOOD PAIRING

Basque lamb stew spiced with paprika and rosemary

WINEMAKER'S COMMENTS

"Winemakers sometimes love endless tinkering in their quest for a more flavorful, complex wine. We try new yeasts, varied fermentation temperatures, and different toasting profiles in new barrels. All of that is a build-up to explain our non-traditional blend for the 2007 Syrah. We started with a great base of raspberry-scented Syrah, including some lots co-fermented with small amounts of Viognier, an aromatic white grape. Next to come along was Petite Sirah for color and sheer power, followed by Sangiovese and Barbera for some spice and acidity. A dash of Grenache added a hint of perfume. After trying many different combinations of these varieties, we found it: the perfect balance of raspberries, allspice, and mint. We're thinking a savory Basque lamb stew for this baby, made with paprika, rosemary and red bell peppers. Or maybe lamb stew with parsley dumplings. Or... well, you do the tinkering! "

Jim Bell

TIM BELL, WINEMAKER

RELEASE DATE Fall 2010

ALC. 14.3%

RESIDUAL SUGAR Dry

PH 3.60

TOTAL ACID 0.63