

WATERSTONE

P. O Box 6979
Napa, California 94581

2006 SYRAH NAPA VALLEY

Vintage

With the exception of a dramatic July heat spike, the 2006 growing season was marked by few superlatives. A relatively cool growing season, including one of the coolest Septembers on record, led to extended hangtime and fully developed flavors. Ideal weather persisted through the extended harvest, allowing for excellent sugar development and balanced acids.

Vineyard

The Syrah grapes for this wine were grown on hillside vineyards in the Carneros district of Napa Valley, a region noted for its cool climate and low yields. Soils are composed of volcanic rock and ash.


Vinification

The grapes for this Syrah were hand picked at the peak of maturity. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to small French oak barrels for twelve months. The barrels were 35% new and 65% used (2nd and 3rd year.) Prior to bottling, the wine received minimal filtration.

Tasting Notes

This exotic Syrah offers aromas of ripe berries and white pepper, with hints of mocha and tobacco. This theme carries through to the rich mouthfeel, where it is married with jammy blackberry, a touch of mineral, and nicely integrated oak.




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Syrah
Appellation	Napa Valley / Carneros
Alcohol	14.2%
TA	0.55 g/100ml
pH	3.65
Oak Aging	12 months
Oak Cooperage	French oak, 35% new
Bottling Date	May 15, 2008
Production	293 cases
Suggested Retail	\$22