

P. O Box 6979 Napa, California 94581

# 2009 SYRAH NAPA VALLEY

## Vintage

2009 proved to be a mild, relatively cool growing season. Without much frost nor many heat spikes, the lack of rain (2/3 of normal for the third consecutive year) did not present any challenges. Overall, the vintage provided extended hang time for the grapes without excessive ripeness, leading to forward, bright fruit with mature flavors and tannins.

#### Vineyard

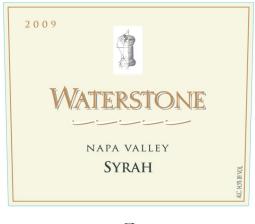
The Syrah grapes for this wine were grown on hillside vineyards in the Carneros district of Napa Valley, a region noted for its cool climate and low yields. Soils are composed of volcanic rock and ash.

#### Vinification

The grapes for this Syrah were hand picked at the peak of maturity. After destemming, the grapes were wholeberry 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 two years. 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

<b>Technical D</b>	ata:
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100% Syrah
Napa Valley / Carneros
14.4%
0.60 g/100ml
3.81
24 months
French oak, 35% new
August 22, 2012
224 cases