



2007 Syrah, Trinity County

The R. Merlo Estate Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 6000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season, a full three to four weeks later than that of Napa or Sonoma, allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over-ripening or depleting natural acids.

In 2007, the spring and summer were, for the most part, very mild. Coupled with the lack of rain in the winter, 2007 translated into small berry size and very nice grape quality with good acidity, concentration and color. Some early October rain caused worry, but the grapes were already sweet and the weather just put the grapes into a sugar-holding pattern. The grape skins continued to mature and the resulting wines possessed deep purple colors and soft tannins.

The richly dark wine 2007 Syrah has a refined balance and an elegant nature. Fully ripe blueberries, black cherries, and dried currants are the forward flavors supported by subtleties of roasted espresso beans, and Mediterranean spices. Great with any roasted or grilled meats.



Varietal Composition: 100% Syrah
14.4%, Alc. 0.60 g /100 ml TA pH: 3.58
Barrel Aging: 50% French Oak, 50% American Oak
for 18 months
1,500 cases produced—Released March 2011

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA