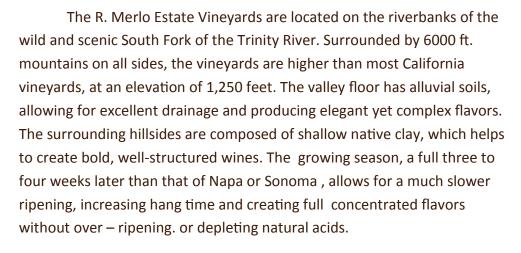


2007 Syrah, Trinity County



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