

2006 SYRAH – RYAN ROAD

The fruit for our 2006 Syrah was selected from the Ryan Road Vineyard located at 1,500 feet in elevation. The grapes were hand picked into half-ton bins at different times beginning in middle September and stretching into the end of the month to ensure all grapes had reached ideal maturity. At the winery the fruit was destemmed and gently crushed into small stainless steel fermenters. A short cold soak for two days preserved the distinct flavors of the varietal. During fermentation, the pomace was pumped over three times a day to extract the optimum amount of color and tannins. At dryness, the fruit was pressed, settled in tanks for two days and then racked to barrels to complete malolactic fermentation. After the final racking, the wine was aged for an additional 14 months in 45% new French oak barrels.

TASTING NOTES

Color: Deep, ruby purple

Aroma: Dark currant liqueur with blackberry and notes of spice box

Taste: Deep, rich and velvety texture, with accents of oak and cedar; finishes with notes of earth and meat; ripe tannins which balance the powerful fruit.

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2014

Store in dark dry place at 55° – 65° F

Pairing suggestions: Beef Bourguignon, venison, grilled or stewed lamb

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
09.13.06 - 09.26.06	25.9 - 26.4	Ryan Road	Syrah 100%

Aging: 18 months in 45% new French oak

Bottling date: 06.17.08

Release date: 04.01.09

Cases produced: 142

Alcohol: 14.9%

pH: 3.70

Total acidity: 5.4 g/l



HP. Gubler

Matthias Gubler, Winemaker

A complex and bold Syrah