

2007 SYRAH – RYAN ROAD

The fruit for our 2007 Syrah was selected from the Ryan Road Vineyard, located at 1,500 feet in elevation. The vines are rooted in limestone soils and are grown under very dry conditions. They produce tiny berries and low yields. The grapes were handpicked 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 three 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 16 months in oak barrels.

TASTING NOTES

Color: Deep garnet red

Aroma: Dark fruit, currant, notes of thyme and spices

Taste: Deep, rich and velvety texture, dark cherries; powerful tannins balanced by ripe fruit, very long finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2017

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
09.12.07–09.26.07	28.5	Ryan Road	Syrah 100%

Aging: 16 months in 60% new French oak barrels

Bottling date: 03.19.09

Release date: 04.18.10

Cases produced: 231

Alcohol: 15.6%

pH: 3.67

Total acidity: 5.9 g/l



HP. Gubler

Matthias Gubler, Winemaker

A complex and bold Syrah