



**Sierra Vista**  
VINEYARDS & WINERY, LLC

*2006 Fleur de Montagne*

**PHILOSOPHY**

*After planting Syrah in 1979 and finding that it followed a similar pattern to wines of the Rhone valley of France, we thought we might try expanding our Rhone style collection and looked at other well-known regions in the Rhone valley. Chateauneuf-du-Pape is a region in France that is allowed to grow 13 different varietals and blend them*



*together to produce the wine. The primary varietals grown are Grenache, Syrah, Mourvedre and Cinsault. We followed that pattern and have produced a blend of our own using these four varietals. We try to make a blend that is not indicative of any one varietal*

**VINEYARD SOURCE**

*The Cinsault is grown at the Reeves vineyard located on the western side and adjacent to Sierra Vista. Mrs. Reeves is John's sister so it is still in the family. We have put in two clones of Grenache here on the winery property. One originated in the vineyard of Chateau Rayas and the other in the vineyard of Chateau de Beaucastel both in Chateauneuf-du-Pape in the Southern Rhone Valley of France. Some of these have gone in this blend. The Syrah and Mourvedre we use in this blend is from the winery estate.*

**2006 VINTAGE**

*2006 was an unusual year with an early, dry spring that led into a warm, temperate summer. Budbreak, flowering, set and veraison all started approximately two weeks early which led to an earlier than usual harvest start date of September 2<sup>nd</sup>. It was a very good and hectic vintage with good quantity and excellent quality in the fruit. We started picking on September 2<sup>nd</sup> and finished just a short three weeks later.*

**WINEMAKER'S TASTING NOTES**

*The 2006 vintage of Fleur is bigger than previous vintages. Our Mourvedre vineyard has finally matured and the new clones of Grenache are darker and bigger than the one we had previously. These components add depth and complexity to the resulting blend. This vintage has great red and black fruit characters with a good amount of smoky, toasty notes and earthy, herbal components. It complements hearty chicken dishes like Chicken Cacciatore or Coq au Vin, red meats and game, as well as spicy seafood such as barbecued salmon. This vintage now has 3 gold medals to its credit.*

*John MacCready, Winemaker*

Grenache	40
Syrah	40%
Mourvedre	15%
Cinsault	5%
Time in Oak	14 months
Bottling Date	Dec 2007
Cases Produced	350