



Sierra Vista
VINEYARDS & WINERY. LLC

2006 Syrah, Red Rock Ridge

PHILOSOPHY

Red Rock Ridge Syrah used to be made from the Estrella clone whose lineage has been traced back to a Chapoutier vineyard in the northern Rhône valley of France. We have two additional clones of Syrah, the 174 and 383, both much smaller in size and giving deeper color to the wine.. The 2006 Red Rock Ridge now is a blend of the three estate clones of Syrah. Unlike many California producers beginning to style Syrah after Australian Shiraz - big, bold and oaky - with this Syrah we aim to produce a wine that is elegant and balanced with components of fruit, oak and spice. The 2006 vintage is 100% Syrah.



FERMENTATION

The 383 and 174 syrah clones were whole berry fermented in open top fermenters and punched down by hand. This wine was gently pressed and put to barrel in about 30% new French oak. The older Chapoutier clone, now approaching old vine status being planted in 1979, was pumped over and gently pressed.

2006 Vintage

Spring of 2006 was cool and wet. When we looked out at the vineyard in mid-May, we thought we were in for a very late harvest as the vines were just beginning to push their buds. This was followed by a dry, warm spell giving the vines a chance to catch up on the "bloom and set" portion of the cycle. We had several summer rains in July and August. They didn't cause any problems for the fruit, but kept us on our toes to prevent powdery mildew. Harvest started with our own Chardonnay on September 10th, 2006.

TASTING NOTES

The benefit of the different styles of fermentation and different clones gave us two different wines to blend together. The old vine Chapoutier clone wine was characterized by red fruits and white pepper while the 174/383 wine was characterized by blackberry, leather, chocolate and tobacco. The blend of the two produced a wonderful wine with a great balance of fruit and spice, medium tannins and lingering finish. We have found that many of our Syrahs age as well or better than the Cabernets. This wine should age nicely over the next 5 to 12 years or longer.

John MacCready, winemaker

Harvest dates	Oct 7 and Oct 13
Sugar at Harvest	25.5°Brix
Time in Oak	18 months
Bottling Date	May 2008
Cases Produced	250