



2007 Syrah, Reserve,

Philosophy

Our mature vines provide us with fruit that when fermented gives a medium bodied fruity wine with vineyard such that we get ripeness without high alcohol. This is done by balancing the vines between fruit and canopy by limiting the crop, suckering lingering finish similar to the wines of Croze Hermitage. As with our other red wines we manage the to reduce the leaf crop



Vineyard Source

This Syrah is made with 100% estate grown vines, whose lineage was traced back to Chapoutier in the northern Rhone Valley. Planted in 1979, the vines are now 32 years old and still going strong. Many would give these vines old vine status.

2007 Vintage

2007 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks. This was of course followed by an early bloom. One would have predicted a very early harvest with verasion starting the first of August. As it turned out we had almost no hot weather so verasion was only a couple weeks early followed by the first harvest date being the last week of August even for the Sauvignon Blanc grapes which come from Amador County, a much hotter region than El Dorado.

Harves date	Sept 12
Time in Oak	18 months
Bottling Date	March 2009
Cases Produced	241
Alcohol	13.7%

Tasting Notes

2007 was a very good vintage for this estate bottled Syrah,. Dark garnet in color with complex aromas of black stone fruits and blackberry with just a hint of oak. It is a medium bodied red, with soft tannins, great fruit and spice levels with a rich lingering finish. Try this with barbequed ribs, hamburgers and middle eastern cuisine for a real treat.

John MacCready, Winemaker