



Growing Conditions

Conditions were near ideal in 2006. Weather in September was exceptionally mild, providing ideal conditions for a long, slow final ripening phase. This was instrumental in creating a balanced crop, in that flavors require time to develop. Harvest stretched well into the fall, giving the fruit plenty of time to ripen slowly and develop optimal flavors without losing structure. A cool spring, combined with aggressive farming techniques—pruning, shoot thinning, leaf removal and dropping fruit at veraison — further reduced yields and intensified flavor concentration in the berries.

Tasting Notes

Beautiful notes of boysenberries, black raspberries, and sweet cherries as well as tremendous opulence, medium to full body, a seamless integration of acidity, tannin, and alcohol, and a long finish. While it's incorrect to compare Samsara wines to French wines - the terroir is just different -- but this is more Hermitage than Côte-Rôtie.

The star of this portfolio comes from further north in Mendocino rather than from the Central Coast. The 2006 Syrah Alder Springs Vineyard reveals beautiful notes of boysenberries, black raspberries, and sweet cherries as well as tremendous opulence, medium to full body, a seamless integration of acidity, tannin, and alcohol, and a long finish. Consume this beauty over the next 5-6 years. 92 points
Robert Parker, The Wine Advocate #177

Production Notes

96 cases produced
Harvested October 11, 2006
15.3% Alcohol
25% New French Oak
No Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered