



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

This complex, medium-bodied, Syrah with hints of road tar, black currants, sweet cherries, and herbs. This wine's backbone of fine-grained tannin derived from the cool climate, has power and elegance. This Syrah begs for food.

Vivid ruby-red. Exotic, strongly perfumed bouquet of raspberry, sandalwood, cinnamon and iodine; this smells wild. Juicy and deeply concentrated, with sweet red and dark berry flavors, fully enveloped tannins and good mineral bite. Shut down with air, but there's clearly an excellent wine in the making here. 91+ points
Stephen Tanzer's International Wine Cellar

Production Notes

96 cases produced
Harvested October 29, 2006
15.8% Alcohol
25% New French Oak
20% Whole-Cluster Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered