



Growing Conditions

2007 is already being heralded as one of the vintages of the decade. Here on California's Central Coast, the quality of the grapes and the resulting wines are "simply stellar". Cold winter months kept the vines in dormancy later than normal, delaying budbreak and flowering for a few weeks. Dry, semi-drought conditions and moderate temperatures throughout the summer produced gorgeously small, perfect clusters and berries that were balanced and flawlessly ripe at lower sugar levels. The relatively relaxed state of ripening allowed the fruit additional time to develop more aromatic and flavor compounds. The astounding result was grapes with tremendous concentration of flavors, highly developed tannins and lively acidity. Truly exceptional.

Tasting Notes

Opaque purple. The deep, exotically scented bouquet of boysenberry, cherry-cola and oak spices reminded me of a Cote-Rotie from Bonnefond. Lush and creamy in texture, offering sweet red and dark berry flavors and powerful but integrated tannins. Picks up notes of black olive and black pepper with air and finishes with excellent clarity and sweet persistence. This is complex enough to drink right now. 92 points

Josh Raynolds, International Wine Cellar #147

Production Notes

132 cases produced
Harvested October 27, 2007
100% Syrah, Estrella clone
3.1 pounds/vine
15.1% Alcohol
20% New French Oak
0% Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered