



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

Inky ruby. Highly perfumed nose displays aromas of candied red berries, spicecake and incense. The palate displays a deeper dark berry character, along with notes of candied flowers and clove. Offers an intriguing array of high- and low-pitched fruit qualities and finishes with excellent clarity and spicy persistence. 93 points

Josh Reynolds, International Wine Cellar #147

Production Notes

107 cases produced
Harvested October 27, 2007
100% Syrah, Estrella clone
2.25 pounds/vine
15% Alcohol
25% New French Oak
35% Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered