



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

Bright purple. Drop-dead sexy aromas of blackberry, boysenberry and black olive, with sexy Asian spice and floral qualities adding complexity. Deep, focused and spicy, offering vibrant raspberry, cherry compote, allspice and cinnamon flavors, with silky tannins lending support. A nervy spine of minerality adds cut to the long, vibrant, peppery finish. This is a superb value. 93 points

Josh Reynolds, International Wine Cellar #147

Production Notes

220 cases produced
Harvested October 26, 2007
100% Syrah, clones: Estrella, 174, 470
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