



2007 Syrah, Toasted Rope

Appellation:	Santa Ynez Valley
Vineyard:	Demetria Vineyard
Clone(s):	Estrella(Syrah) 86% R1 (Viognier) 14%
Harvest:	By hand on October 26, 2007
Yields:	Syrah-1 ton per acre/ Viognier-2 ½ tons per acre
Crush:	Whole berry destemmed together into a small, open top fermenter
Innoculum:	Rhone L-2226 after 5 day cold maceration
Fermentation:	co fermented 14 days, with punchdowns 3 times daily
Barrel regime:	French oak barrels, 1 & 2 years old, for 14 months
Racking:	March 2008 and then prior to bottling March 2009
Bottling:	March 12, 2009
Production:	140 cases

Winemaker's Notes:

Our second Toasted Rope, from the old Andrew Murray Vineyard(now Demetria Estate). The co-fermentation of the Syrah and Viognier enables a co pigmentation to occur, Resulting in a deeper color hue then you would get fermenting the Syrah alone. Another 'freebie' of the co-ferm is the aromatic 'lift' from the Viognier. Aromas of violets, lavender, blueberries and vanilla, with a mouthful of spicy blueberry/boysenberry pie a la mode flavors.