



2006 Syrah, Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Varietals:	100% Syrah
Clone(s):	Durrell
Harvest:	By hand early morning on October 30, 2006
Yields:	2 ½ Tons per acre (3 ½ Tons per vine)
Crush:	Whole berry destemmed, 5 day cold soak
Innoculum:	ADY-Rockpile(VQ15)
Fermentation:	In open top fermenters for 14 days, with punch downs 2 times daily
Barrel Regime:	French oak from Tonnellerie Saury, 50% new. Aged for 15 months
Racking:	Early Spring 2007, then early Spring 2008 before bottling
Bottling:	March 3, 2008 without fining or filtration
Production:	300 cases

Winemaker's Notes:

Aromas of camphor, smoked herbs, bacon fat and crème de cassis. Broad, rich, flavorful & deep.