



Vintage: 2007

Variety: 57% Mourvedre, 43% Syrah

Designation: MORPHEUS

Cases produced - 165

Winery SRP – \$34

Source of the Fruit –
Starr Ranch – Syrah
Halter Ranch – Syrah, Mourvedre

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemmed into small open top fermenters. The berries are then allowed to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 15.1 %

Barrel Aging – Aged 19 months in new and once used French oak.

Tasting Notes – Composed of 57% Mourvedre and 43% Syrah, it displays notes of forest floor, underbrush, smoke, and sweet blue and black fruits in a lush, medium to full-bodied, elegant, but substantially flavored style.

Date Bottled – 5/8/2009

Scores – 89 points Robert Parker, WA #177