



Vintage: 2007

Variety: 100% Syrah

Designation: SYRAH

Cases produced - 84

Winery SRP – \$24

Source of the Fruit –

Terra Bella – Syrah
Halter Ranch – Syrah
Lock Vineyard - Syrah
Starr Ranch – Syrah

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 – 16%

Barrel Aging –

Aged 19 months in a mix of new and neutral French, American, and Hungarian oak

Date Bottled – 5/8/2009