



Vintage: 2008

Variety: 100% Syrah

Designation: Praying Mantis

Cases produced - 23

Winery SRP – \$48

Source of the Fruit –
Halter Ranch – Syrah
Lock Vineyard – 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 – 15.8 %

Barrel Aging – Aged 29 months in once used French oak.

Date Bottled – 4/14/2011