



**Vintage: 2008**

**Variety:** 100% Syrah

**Designation: Syrah**

Cases produced - 160

Winery SRP – \$28

Source of the Fruit –  
Halter Ranch – 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 – 14.9 %

Barrel Aging – Aged 29 months in new and neutral French oak.

Date Bottled – 4/14/2011