



2007 Fenaughty Vineyard Syrah, El Dorado

Fenaughty Vineyard Syrah illustrates why we believe in El Dorado for Rhône varieties. 2007 was a gift of a vintage and with 3.5% co-fermented Fenaughty Viognier plus 25% whole cluster Syrah this wine is a seductive and feminine Syrah of extraordinary depth and elegance.

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Syrah w/ 3.5% co-fermented Viognier

Clone: Heritage (Davis 1)

Age: 30 years

Elevation: 2800 feet

Soil: Decomposed granite with clay loam

Yield: 2-2.5 tons/acre

Harvested: Sept 29, 2007

Pressed: Oct 20, 2007

Blend: 96.5% Syrah (25% WC) + 3.5% Viognier

Maceration: 21 days in open top wood vat

Barrel aging: 20.5 months in 1-3 yr FO barrels

Bottled: Unfiltered on July 14, 2009

Production: 147 cases

Release date: Fall 2009

TASTING NOTES:

Tobacco, earth and herbs intermingled with violets grab your olfactory immediately. With a moment to breathe, mineral, fresh meat and spice box come to the fore. Red fruits like cherry, plum and raspberry tickle the palate. Long, firmly structured yet smooth tannins coat the mouth and linger for minutes while you ponder what this wine is and what it will become.

WINEMAKING NOTES:

2007 is our 3rd year making Fenaughty Syrah and we stand by our 100% Fenaughty blend (no Wylie added). It was the first year we made this wine in our [Rousseau](#) 4t wooden open top vat. We do not make wine in plastic. Never have and never will. All of our reds are fermented in open top wood vats. The wines like Fenaughty, that go into the 4t vat, benefit from less temperature extremes and longer mid-range temps (in the high 70's to low 80's). Like all of our red wines, we only use the machine for whatever level of de-stemming is desired. In this case only we de-stemmed 75% leaving the rest whole cluster. The Fenaughty vineyard also has Viognier planted so we picked a few hundred pounds with the Syrah to result in approximately 3.5% co-fermented Viognier in our final blend. Crushing is achieved via pigeage à pied (foot stomping) and in our Rousseau vat, our stompers must channel their inner Lucy to get the job done. Wild yeasts are employed without nutrients or other enhancers. We punch down by hand up to 3x daily which is an extreme work out in a 4 ton tank with 25% whole cluster! The cooperage was a mix of 1-3 yr old French oak barrels. Malolactic fermentation was natural and completed by early summer. The wine stayed *sur lie* for 8 months when it was racked and returned to barrel for the final 12.5 months of aging until the final blend was assembled in early June 2009. The wine was bottled without fining or filtration on July 14, 2009.