



## 2007 Perli Vineyards Syrah, Mendocino Ridge

Perli is our newest Syrah project in the ruggedly beautiful Mendocino Ridge appellation. Our grower, Steve Alden, calls it extreme wine growing and the scorpion and rattle snake count leads us to concur.

Not to mention this extremely powerful yet focused Syrah from the *Islands in the Sky*.

Appellation: Mendocino Ridge

Vineyard: Perli

Varietal: Syrah

Clone: 174 & 877

Age: 16 years

Elevation: 1350 feet

Soil: Clay loam over sandstone bedrock

Yield: 2-2.5 tons/acre

Harvested: October 26, 2007

Pressed: Nov 17, 2007

Blend: 100% Syrah w/ 20% WC

Maceration: 22days in open top wood vats

Barrel aging: 19.5 months in 1-3 yr FO barrels

Bottled: Unfiltered on July 14, 2009

Production: 99 cases

Release date: Fall 2009

### **TASTING NOTES:**

Earth, spice, camphor and floral notes like rose petal dance out of the glass. Time will reveal gamey notes with minerality. The palate reveals sweet, dark berry fruit with just a hint of cedar with spicy undertones. The wine finishes with soft, mouth coating tannins and the structured acidity leaves the palate ready for more.

### **WINEMAKING NOTES:**

2007 is our second year working with fruit from Perli Vineyards, our newest Syrah project. The Mendocino Ridge is just north of the "True Sonoma Coast" and is the only non-contiguous appellation. Here vineyards must be no more than 13 miles from the Pacific Ocean and no lower than 1200 feet in elevation. The result is what looks like "Islands in the Sky" as these vineyards peek out of the fog that typically stays around 800 feet. The vineyards are perched atop steep hillsides that receive intense sunlight with cold and powerful ocean winds. We made our Perli like all of our reds, starting out with wood vats (we do not make wine in plastic) that receive whole clusters (20% for 07 Perli) and whole berries. From there we crush to our liking via pigeage à pied (foot stomping). Wild yeasts are employed without nutrients or other enhancers. We punch down by hand up to 3x daily which is a good work out with those whole clusters. 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 7.5 months when it was racked and returned to barrel for the final 12 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.