



2006 Reserve Syrah

Perli Vineyards, Potato Patch Block, Mendocino Ridge

Each year we select a few of our most exciting Syrah barrels for our Reserve Label. We then barrel age them for 32-36 months (a la La La's). In 2006 we chose a special block at Perli called Potato Patch.

Appellation: Mendocino Ridge

Vineyard: Perli

Varietal: Syrah

Clone: Estrella & 877

Age: 15 years

Elevation: 1350 feet

Soil: Clay loam over sandstone bedrock

Yield: 2-2.5 tons/acre

Harvested: Oct 12 & 17, 2006

Pressed: Nov 9, 2006

Blend: 100% Syrah

Maceration: 23-28 days in open top wood vats

Barrel aging: 32 months in 1-3 yr FO barrels

Bottled: Unfiltered on July 14, 2009

Production: 38 cases

Release date: Fall 2009

TASTING NOTES:

Earth, ferrous meaty aromas, green tea and pine forest demand attention. Further examination reveals layers that include peppercorn, mint, cocoa, violet, smoke and camphor. The palate provides equal depth with luscious dark fruit like blueberry, creamy blackberry and cassis with an iron ferrous vein running through. The tannins are long, soft and lingering with a finish that goes on for minutes and leaves you wanting more.

WINEMAKING NOTES:

2006 is our second Reserve vintage. Our Reserve Label represents a Syrah that is of outstanding character to start and then further develops structure, depth and nuance with extended barrel aging for 32-36 months. 2006 was our first 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 (0% for 06 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 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 12 months when it was raked and returned to barrel for the final 20 months of aging until the final blend was assembled in mid June 2009. The wine was bottled without fining or filtration on July 14, 2009.