



2007 The Recluse Syrah, Broken Leg Vineyard, Anderson Valley

Bottled in Nov 2008 this is the only fall '09 wine with our original label. Our 3rd vintage at Broken Leg, 2007 includes 3% co-fermented Vioginer plus 35% whole cluster Syrah. With 9 additional months of bottle aging, this wine is pure music. Recluse fans and will not be disappointed.

Appellation: Anderson Valley

Vineyard: Broken Leg

Varietal: Syrah

Clone: Durrel

Age: 27 years

Elevation: 650 feet

Soil: Decomposed sandstone and loamy clay

Yield: 1-1.5 tons/acre

Harvested: Oct 26, 2007

Pressed: Nov 17, 2007

Blend: 97% Syrah (35% WC) + 3% Viognier

Maceration: 22 days in open top wood vat

Barrel aging: 12 months in 1-3 yr FO barrels

Bottled: Unfiltered on Nov 18, 2008

Production: 245 cases

Release date: Fall 2009

TASTING NOTES:

Charcuterie, white and black pepper, tobacco and leather seduce the senses immediately. Cherry, blackberry and blueberry all laced with floral hints and blood orange prepare the palate. An iron ferrous quality runs through with long and chewy tannins. The finish will linger with more notes of cured meats, smoke and mulberry. This Syrah illustrates why we love this varietal and will offer hours of enjoyment as she reveals her secrets (if you can wait that long).

WINEMAKING NOTES:

The Recluse is what we call our Broken Leg Vineyard Syrah beginning with the 2006 vintage to immortalize that little spider. The 2007 is 100% Broken Leg Vineyard. 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 65% leaving the rest whole cluster. The Broken Leg vineyard also has Viognier planted so we picked a few hundred pounds with the Syrah to result in approximately 3% co-fermented Viognier in our final blend. Crushing is achieved via pigeage à pied (foot stomping). We do not make wine in plastic. All of our reds are fermented in open top wood vats and here we used our 4 ton vat for the first time on this wine which resulted in less temperature extremes and longer mid-range temps (in the high 70's to low 80's). 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 35% 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 final blend was assembled in early October and the wine was bottled without fining or filtration on November 18, 2008 and left to bottle age for 9 additional months.