



2007 Vieilles Vignes Syrah, Mendocino

From the old Gibson ranch, we call it *Vieilles Vignes* (Vee-Yeah Veen or old vines in French) because these are the oldest Syrah vines in California with the original planting dating back to 1894. The vines more closely resemble tress (no trellis, no irrigation, no tractors) and these wise old vines produce one of our most elegant Syrah wines.

Appellation: Mendocino	Harvested: Oct 11, 2007
Vineyard: McDowell Valley	Pressed: Nov 3, 2007
Varietal: Syrah	Blend: 75% 1910 block, 30% WC & 25% Estrella
Clone: 75% n/a + 25% Estrella	Maceration: 23 days
Age: 40-100 years	Barrel aging: 20 mos. in 1-3 yr FO barrels
Elevation: 950 feet	Bottled: Unfiltered on July 7, 2009
Soil: Gravelly loam	Production: 108 cases
Yield: <1 tons/acre	Release date: Spring 2010

TASTING NOTES:

Tobacco, spice, black and blue berries all dance out of the glass followed by pencil lead, anise, underbrush and leather. The palate on this pure firmly structured Syrah offers impressive muscle and depth with lively acidity and long and silky tannins that coat the mouth for a long and lush finish that lingers for minutes.

WINEMAKING NOTES:

We have 2 blocks of Syrah at McDowell, both from the old Gibson Ranch originally planted in 1894. The oldest vines and 75% of our blend, are planted on their own roots and date back to at least 1919. The field blend includes Durif, Carignane, Pelourcin and Aubun in addition to the Syrah. Our other block was propagated from the original plantings in 1948 and budded onto St. George rootstock. As far as we know, these are the oldest Syrah vines in production in California. **We do not make wine in plastic.** Never have and never will. All of our reds are fermented in open top wood vats. 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 70% leaving the rest whole cluster. Crushing is achieved 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 an extreme work with 30% whole cluster! The cooperage was a mix of 1-3 yr old French oak barrels. Malolactic fermentation was natural and completed by early summer.