

DONKEY & GOAT



## 2009 Perli Vineyards Syrah, Mendocino Ridge

Of our three vineyard designate Syrahs, Perli is clearly the most voluptuous. Grown on the steep hillsides of the remote Mendocino Ridge in the Hog Pen block where we have 2 clones (174 & 877) and enough Viognier planted for 1.5% co-fermentation. With 5 months to rest in bottle the wine is now showing her charms.

**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 1-23, 2009

**Pressed:** Oct 22 – Nov 14, 2009

**Blend:** 98.5% Syrah (25% left WC and 80/20 Hog Pen/Potato Patch blocks) +1.5% Viognier

**Maceration:** 20-22d ays in open top wood vats

**Barrel aging:** 20 months in 1-3 yr FO barrels

**Bottled:** Unfiltered on August 2, 2011

**Production:** 172 cases

**Release date:** Winter 2011

*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.*