



2009 Estate Syrah – Verna's

2202 cases produced, \$24/bottle

Release Date 08.15.10

production

This is 100% estate fruit from our ranch in Los Alamos and is composed of seven different clones: (Estrella, Shiraz 1, Tablas 99, 174, 383, 470 and 877). Yields were 3.7 lbs/vine (5.8 tons/acre) in our tightly spaced vineyard. 30% of the grapes were fermented as whole-cluster and 70% gently de-stemmed in small 1.5 ton open-top fermenters. Total skin and stem contact averaged 30 days (a 7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration.) From the press, the wine was transferred directly into neutral (old French oak) where it remained sur lie without sulphur until May, when it was gently pressure-racked for the first time and prepared for bottling in August. 14.9% alcohol.

tasting notes

Visually, electric purple with fruit aromatics of wild blackberry and black plum that interweave with intriguing notes of smoked bacon, brown sugar, black olive and fresh meat. Slightly sinister hints of pepper, lavender, miso teriyaki glaze, dried nori and dark chocolate also waft throughout the bouquet. On the palate the wine is velvety, generous and furthers this complexity. While savory and flavorful, the wine remains deft and satiating allowing it to go underneath food and not over it.

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