



## 2006 Syrah

### Winemaker's Notes:

Our 2006 Syrah has a subtle earthiness, backed up by abundant aromas of violets, blueberries and dark fruits. A touch of minerality mingles with flavors of mixed berries and cream of cassis. Well-structured and full-bodied, the wine shows a splendid balance of acidity and ripeness, leading to a distinguished, lengthy finish.

### The 2006 Vintage:

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

### Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 16 months in 100% French oak.

Jean-François Pellet, Winemaker

### Wine Specifics:

Varietal(s):	100% Syrah
Vineyard(s):	52% Seven Hills Vineyard, 18% Pepper Bridge Vineyard, 30% Les Collines Vineyard
Appellation:	Walla Walla Valley
Oak Program:	100% French oak; 30% new oak, 70% used oak
Harvest Dates:	September 20 – October 1, 2006
Finished Alcohol:	14.1% by volume
Total Production:	1,422 cases (12/750 ml) and 20 cases of magnums
Bottling Date:	January 25, 2008
Release Date:	May 2008

