



## 2006 SYRAH

### Growing Season

The 2006 growing season was punctuated by extreme weather: flooding during the dormant season did little to sleeping vines, but made national news; a record-setting heat wave in mid-summer was nerve-wracking but ultimately caused little damage to crops, which were a bit behind in ripening - it may even have helped the vines “catch up.” Seasonal weather returned in August, allowing for some concentrated ripening time through to October.

### Winemaking

The Porter Estate Syrah was harvested by hand between October 23<sup>rd</sup> and 25<sup>th</sup> in 2006. All fermentations were conducted in small, one and two ton fermenters filled by gravity. A five day cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched down by hand 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a total of 30 days as the tannins softened and continued to provide structure and roundness to the wine. Upon pressing, the wine went directly to 50% new French oak and 50% 1-year old French oak cooperage. The wine was then aged for 18 months prior to bottling with rackings at 3 – 4 month intervals throughout the aging period. The wine is 100% Syrah from the Porter Estate Vineyard.

### Sensory Profile

Aromas of white pepper, spice, chocolate, violets, and ripe berries, balanced by wild blackberry, pomegranate, and tobacco flavors complementing smooth, fine tannins.

### Varietal Composition

100% Syrah

### Appellation

Napa Valley

### Final Chemistry

TA: 9.0g/L

pH: 3.47

Alcohol: 15.3%

### Cellaring

18 months in 50% new French oak

### Production

70 cases

### Bottled

May 19<sup>th</sup>, 2008

### Released

April 1<sup>st</sup>, 2009

### Price

\$47.00

