



VARIETAL & VINEYARD: This Southern Rhone-style wine, the “little brother” of our Grenache blend, is 48% Syrah, 42% Grenache and 10% Mourvedre. The Syrah comes from a section of our Dry Creek Winery property planted to Northern Rhone clones 174, 383, 470 and 877 in 1998. The Grenache and Mourvedre are the first harvest off of a newly grafted old vine vineyard on my Geyserville property, in the Alexander Valley.

VINTAGE/HARVEST: 2005 was an outstanding year for Grenache, Mourvedre and Syrah. Late spring rains reduced the Grenache crop through a condition called “shatter” (when grape bunches don’t fully develop), which in turn provided us with dark and intense Grenache and Mourvedre. A moderate growing season allowed us to patiently wait until the grapes were very ripe, or when Grenache develops its most interesting flavors. The Dry Creek Syrah also benefited from the longer hang-time by showing deep color and spicy blackberry flavors. We harvested the Grenache, Mourvedre and Syrah for this wine from October 15th through October 22nd.

VINIFICATION: Upon crushing into small, open-top tanks, we drain a portion of the juice (10 to 15%), a method commonly used in the Rhone called *saignée*, to intensify color and structure. After a five day cold-soak, the fermentation begins spontaneously with indigenous yeast. The open top tanks allow us to work the must by punching down each tank twice daily. The Grenache and Mourvedre really dominate the aromas, while the Syrah provides deep color and tannin. This wine is bottled **unfined and unfiltered** after 13 months in older, neutral French oak.

STYLE/DESCRIPTION: While our Petit Frere might lack the complexity and elegance of our Grenache bottling, it is a much fuller-bodied wine than your typical Cotes du Rhone. It has plenty of ripe, jammy fruit from the Grenache with smoky, meaty flavors coming from Mourvedre and Syrah. Think of this wine as a Dry Creek’s version of a Cotes du Rhone that has been on an aggressive weight lifting program.

Mick

Harvested: 10/15/05 through 10/22/05 **Blend:** 48% Syrah, 42% Grenache and 10% Mourvedre
Total acidity: 0.56g/100ml **Alcohol:** 14.5%
pH: 3.90 **Bottled:** 12/5/06
Aging: 13 months in neutral French oak **Cases Produced:** 440 cases
