



**VARIETAL & VINEYARD:** This 2007 Syrah “normale” comes from our estate vineyards located on the winery property. Here, we have the much-heralded Northern Rhone clones 174, 877, 383 and 470 planted on low-vigor rootstock. We have been increasingly impressed with the complexity of flavors coming from these vines since 2002. All of our vineyards are farmed following the natural lunar cycles emphasizing the relationship between plants and soils. Additionally, we do not use herbicides or pesticides.

**VINTAGE:** 2007 was one of the best vintages for all of our grape varieties. A dry spring season caused small berries. We had moderate weather throughout the growing season with a slight heat spike in mid-September. Such conditions were ideal for allowing the grapes to mature slowly and develop deep rich flavors and color. We harvested our Syrah between October 6<sup>th</sup> and 9<sup>th</sup>. The moderate growing season really enhanced pepper, olive and floral aromas - many of the characteristics we appreciate in Northern Rhone Syrah.

**WINEMAKING:** Since 2005 we have implemented whole cluster fermentation with our *winery block* Syrah. Our intention in bypassing the de-stemmer/crusher is to enhance aromas and structure from the stems in small open top tanks. After a 5-day cold soak, fermentation begins with indigenous yeast. Working the wine during fermentation is a challenge when the stems are present. Consequently, one of us has to jump into the tank using the “human punch-down” technique. Our 2007 Syrah is aged in only French Oak, 30% new, for 16 months.

**STYLE/DESCRIPTION:** This medium to full-bodied wine is a personal favorite because it strikes a great balance between Old and New World Syrah. The complex set of spicy and floral aromas are followed by sweet blueberry and blackberry flavors. While this wine has a lush Dry Creek side to it, the crisp acidity will have you thinking of a St. Joseph that has been lifting weights. It is already drinking nicely and should continue to do so for 3 to 5 years.

**Mick Unti**

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**Harvested:** 10/6 through 10/9/07

**Total acidity:** 0.69g/100ml

**pH:** 3.85

**Oak aging:** 16 months; French barrels, 30% new

**Blend:** 100% Syrah

**Alcohol:** 14.2%

**Bottled:** 3/24/09

**Cases Produced:** 403