



**VARIETAL & VINEYARD:** This Syrah comes from the western section of our 6-acre vineyard located on the Eastside Dry Creek Bench. The vines on this little knoll are much less vigorous due to the well-drained soils. Consequently, these vines produce smaller grapes with more concentrated flavors and tannins than the balance of the Syrah vineyard. Our typical yield in this section is less than six pounds per vine.

**VINTAGE/HARVEST:** 2007 was a spectacular vintage for our Benchland Syrah. It began with a dry spring that caused smaller than normal Syrah berries. Then, the weather was moderate throughout the growing season with a slight heat spike in mid-September. Such conditions were ideal for allowing grapes to mature slowly and develop dark color with rich flavors. We harvested our Benchland Syrah September 28<sup>th</sup> and 29<sup>th</sup>. In order to maximize ripeness, we harvested three different small lots of Syrah from this section of the vineyard.

**VINIFICATION:** We fermented our Benchland Syrah in several small 1 to 3 ton tanks and wooden vats. A small portion of this wine was fermented as whole clusters for enhanced aromatics. After a 5-day cold soak, fermentation began with indigenous yeast. The small tank size allows us to regulate extraction between punching down and pumping over. Once in barrel, we routinely stirred lees for added texture and complexity. We aged this wine in 40% new French Oak for 14 months. This 100% Syrah was bottled **unfined** and **unfiltered**.

**STYLE/DESCRIPTION:** This 2007 Benchland Syrah has the tannin structure of its 2005 counterpart, only with more concentrated fruit. It shows the character we love from this vineyard site: opaque color, with intense blackberry, chocolate, anise, and smoked meat flavors. The 2007 might be my favorite Benchland Syrah to date as it is already showing complex fruit. However, this big lovable puppy has the structure to age at least 5 to 8 years from vintage.

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**Harvested:** 9/28, 9/29/07  
**Total acidity:** 0.61g/100ml  
**pH:** 3.88  
**Oak aging:** 14 mos. in French Oak barrels, 40% new

**Blend:** 100% Syrah  
**Alcohol:** 14.9%  
**Bottled:** 12/11/08  
**Cases Produced:** 570