



**VARIETAL & VINEYARD:** This Syrah comes from the western section of our 6-acre vineyard located on the Eastside of the Benchland block. 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:** 2009 was a great vintage here in Dry Creek. This is especially true with this Syrah. A moderate crop set followed by long and consistent weather during the growing season are conditions that will produce excellent color, flavor, and acid balance. We harvested this Syrah vineyard at the end of September, slightly later than normal, at 25.5 brix.

**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 45% new French Oak for 17 months. It is 100% Syrah.

**STYLE/DESCRIPTION:** From the very beginning of fermentation, our Benchland Syrah showed depth, power, and complexity—all with tremendous balance. It will be one of the best vintages ever for this vineyard. If anything, this 2009 Benchland shows more up-front fruit than some of our previous favored Syrah vintages. Still, it should age nicely for 5 to 8 years.

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**Harvested:** 9/30, 10/1/09

**Total acidity:** 0.61g/100ml

**pH:** 3.86

**Oak aging:** 17 mos. in French Oak barrels, 45% new

**Blend:** 100% Syrah

**Alcohol:** 14.5%

**Bottled:** 4//15/11

**Cases Produced:** 410