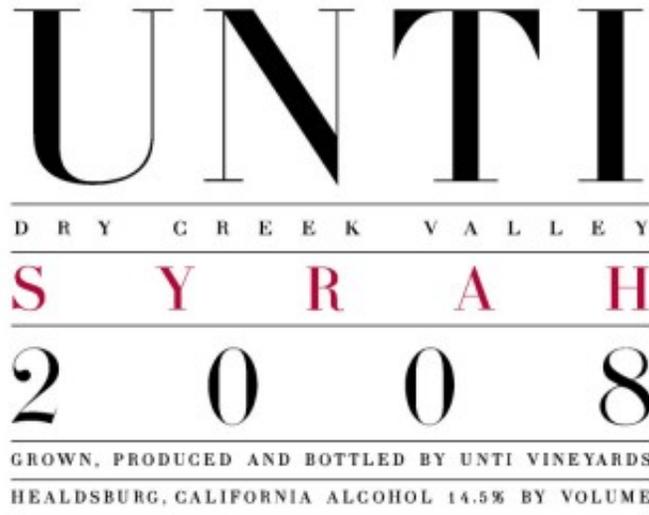


2008 Syrah



VARIETAL & VINEYARD: Our 2008 Syrah “normale” comes primarily from our original 6-acre “benchland” vineyard, which has been the main source of our Syrah since 1997. We planted this vineyard in 1991 (when there wasn’t much Syrah here in Dry Creek) using bud-wood we obtained from the Durell vineyard in Sonoma. Since 2004, we have farmed this vineyard following the natural cycles emphasizing the relationship between plants and soils, without the use of pesticides or herbicides.

VINTAGE: A late spring frost drastically reduced our Syrah crop in 2008. Summer temperatures were generally moderate except for a heat spell in late August. We harvested our Syrah between September 10th and September 23rd — slightly earlier than normal, due to the low yield of this vintage. The late spring frost prevented us from using our winery block fruit, which we lost 70% of. Moderate growing seasons really enhance pepper and olive aromas, characteristics we appreciate in Northern Rhone Syrah.

WINEMAKING: All of the Syrah from the benchland vineyard is de-stemmed, lightly crushed, and then pumped into tanks. Our standard winemaking process includes a 5-day cold soak of the must before fermentation (from indigenous yeast) begins. We use a variety of small, stainless steel open and closed-top, wooden tanks. The wine was aggressively aerated during fermentation; punch-downs and pump-overs were done twice, daily. The wine was only racked twice during its life in French oak barrels, of which 30% were new.

STYLE/DESCRIPTION: This medium-to-full-bodied wine will have you thinking of our 2006 Syrah, also sourced from the benchland vineyard. The wine really shows the pedigree of that site, featuring a complex set of blackberry and grilled meat aromas and flavors. It combines the earthy, savory flavors of Northern Rhone Syrah in a lush, Dry Creek wine. Our ‘08 Syrah is already drinking nicely and should continue to do so for 3 to 5 years.

Mick Unti

Harvested: 9/10/08 through 9/23/08

Total acidity: 0.61g/100ml

pH: 3.85

Oak aging: 13 months; French barrels, 30% new

Blend: 100% Syrah

Alcohol: 14.5%

Bottled: 12/8/09

Cases Produced: 396