



We produced our 2006 Syrah using similar methods fashioned for our Pinot Noirs, including a cold soak and very gentle handling. The grapes were fermented with 40% whole clusters, which added heightened aromatics and supple tannins. It is best cellared for 1-3 years after release. This wine is best decanted prior to serving to allow it to adequately open up. We recommend drinking this wine between 2010 and 2015.

**AROMATICS:** Ripe, crushed blueberries and savory spices with traces of sage, fresh cracked pepper and espresso.

**ON THE PALATE:** Rich and intense berries at the forefront and mid-palate with slight hints of white pepper and clove. Very round and lush. The intense fruit is balanced with supple tannins and acidity.

## AMBER RIDGE VINEYARD SYRAH 2006

### VINEYARD DETAILS

#### VINEYARD SOURCE:

Amber Ridge Vineyard, Russian River Valley

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

October 26th, 2006

#### BRIX AT HARVEST

26.4°

#### COLD-SOAK TIME

6 days

#### FERMENTATION TIME

10 days

#### FERMENTATION TEMP

91° F peak

### BARREL PROGRAM

#### PERCENTAGE OF NEW FRENCH OAK

42%

#### BARREL AGING

18 months

### FINISHED WINE DETAILS

#### ALCOHOL

15.3%

#### PH

3.86

#### TITRATABLE ACIDITY

5.46 g/L

#### BOTTLING DATE

February 14th, 2008

