



Our third vintage of hand crafted Syrah continues to highlight the warmer climate, gravelly well drained soils and overall terroir of the La Ribera Vineyard, located along the Russian River. The Syrah block was planted in 2001 using clones 1 and 877. Similar in style to the wines of the northern Rhone, this wine is 100% Syrah.

Heavy winter rains followed by the long and relatively cool growing season culminating with a late Indian summer yielded a ripe and extracted wine with phenomenal balance. The grapes were cold soaked for 48 hours in a stainless steel open top fermenter to help with flavor and color extraction prior to inoculation. The wine spent a total of 20 days on skins prior to pressing and was aged in 33% new French oak for 15 months.

Full bodied and deep purple with complex aromas of blackberry jam, blackcurrant, high toned raspberry, spice and roasted meats the palate is round and intense with abundant yet balanced tannin. Flavors of deep black fruit, vanilla, chocolate, tobacco and spice linger and pair brilliantly with savory dishes.

Harvest Date: October 6, 2005
Sugar at Harvest: 24.5° Brix
Alcohol: 14.6%
Total Acid: 0.61g/100 mL
Cases Produced: 521