



Our sixth vintage of Syrah reflects the unique terroir of La Ribera Vineyards. The Syrah vines were planted in 2001 using clones 1 and 887 and are thriving in gravelly, well-drained soils combined with the warm climate of the Ukiah valley. Similar in style to the wines of the northern Rhone, this wine is 100% Syrah. This wine was hand crafted in a style similar to the full-bodied Syrahs of the northern Rhone Valley of France.

The 2009 growing season was a time of water conservation due to the serious drought conditions the state was enduring. For this reason the vines were stressed a bit, which in turn resulted in highly concentrated flavors in their berries. After harvesting the grapes, they were cold soaked for 48 hours in a stainless steel fermenter to help with flavor and color extraction prior to inoculation. Once dry, this wine was drained, pressed and then aged in French oak (33% new) for 17 months.

The 2009 Syrah is a complex, full-bodied wine showing an inky deep purple hue. Aromas of pepper, violet, raspberry, intertwine with cedar, blackberry and toasted oak. The earthiness on the palate mingles nicely with all the dark fruit characters. The finish lingers with deep black fruit, mocha and violets. This wine pairs well with grilled mushrooms and meats, such as, barbeque spare ribs, sausages, and peppered steaks. The wine is showing well in its youth and can be expected to age well for 6-10 years.

Harvest Date: September 17, 2009

Sugar at Harvest: 25 ° Brix

Alcohol: 14.1%

Total Acid: 0.59g/100mL

Cases Produced: 488