

2005 Gladys' Vineyard Syrah, Dry Creek Valley, Sonoma

This is a classic Syrah right from the beginning with a beautiful dark red color. The aromas are very inviting with suggestions of warm cherry pie, blackberry preserves and raspberry liqueur wrapped in an envelope of light coffee roast and oak spices. The fleshy palate is layered with hard cherry candy, cinnamon stick and fresh oak spices. This full-bodied red will improve with bottle age and drink well for 5 to 7 years or more.

In The Vineyard

We could speak for hours about our admiration for the owner of this vineyard, Gladys Boyd. She embraces every aspect of our farming philosophy from soil to grape. She has a warm heart and a small, 3/4 acre, East sloping Syrah vineyard in Dry Creek Valley where she calls home. It is our privilege to make her grapes into wine. Harvest of this outstanding vineyard took place a bit later than usual, October 7th, 2005. The vines had no problem reaching optimal maturity with excellent hang time and 26 brix at harvest, yielding a mere 2.5 tons. The fruit in 2005 tasted amazing and was certainly the best I had seen in the past four years from the then seven year old vineyard.

In The Cellar

The grapes were hand picked in the cool, early morning, then immediately whole berry destemmed, cold soaked for three days and fermented all in small, open top fermenters for 15 days. The grape pomace was gently pressed to yield balanced tannin into the wine. Combined, the wine was allowed to settle for three days prior to going to barrel. The barrel program is French oak with 60% new Francois Fereres from the tight grained Voges forest. Indigenous malolactic bacteria were encouraged to thrive during the secondary fermentation.

Bottling Data

100% Gladys' Vineyard Syrah, Dry Creek Valley, Sonoma
0.70 g./100mL T.A., 3.71 pH, 14.8% Alcohol
Bottled on April 21st, 2007, unfined and unfiltered
170 Cases Produced
Suggested Retail—\$45 per bottle

