

2006 Gladys' Vineyard Syrah, Dry Creek Valley, Sonoma

In its second vintage now and the vineyard is showing its potential. The 2006 is even darker and bolder than its predecessor. What began as a very pretty and fleshy Syrah has evolved into a deep and robust blockbuster. The color is a wonderful deep red. In sequential order the nose reveals ripe red fruit, a touch of black cherry, cassis, light floral and a hint of bit of bacon before the first sip. The palate is fleshy and ripe with black cherry, currants, cola, espresso and a back palate of Dry Creek Valley' dusty terroir. I think the ripe and gallant tannin structure is what sets this vintage of Syrah apart and will allow it to settle for a decade or more.

In The Vineyard

We could speak for hours about our adornment 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 11th, 2006. The vines had no problem reaching optimum maturity with excellent hang time and 26 Brix at harvest, yielding a mere 1.81 tons. The concentration and focus of this wine takes benefit from such low yields.

Vinification and Ageing

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

98.5% Syrah; 1.5% Viognier
0.64 g./100mL T.A., 3.90 pH, 15.5% Alcohol
Bottled on April 21st, 2008, unfinned and unfiltered
131 Cases Produced
Suggested Retail—\$45 per bottle

