

2007 Gladys' Vineyard Syrah, Dry Creek Valley, Sonoma

This is the third vintage of this wine and it only manages to get better. This year's effort can certainly carry the importance of a single vineyard Syrah. It possesses all of the wonderful elements of this eclectic varietal in a very elegant way. The nose of this wine begins with lifted aromatics of bright raspberry and sweet red preserves intertwined by undertones of white pepper flecks and cured meats. The sophisticated nose resonates clearly to the full and round fruit tones on the palate. A velvety mouth feel is the signature of this wine. It is loaded with fine fruit flavors dominated by red cherry, currants, and a touch of minerality for backbone. Cellared correctly, this wine will improve for 7 to 10 years.



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 phenomenal vineyard took place a bit later than usual, October 4th, 2007. The vines had no problem reaching optimum maturity with excellent hang time and 27 Brix at harvest. Gladys' small acreage yielded a mere 2.1 tons; this represented a very balanced crop for the 2/3-acre planting. The concentration and focus of this wine takes benefit from such low yields.

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

99% Syrah, 1% Viognier

0.56 g./100mL T.A., 3.84 pH, 15.5% Alcohol

Bottled on May 4th, 2009, unfined and unfiltered

150 Cases Produced

Suggested Retail—\$45 per bottle