

2007 Muhlner Steps Vineyard Syrah, Napa Valley

This eclectic red begins with an incredible blackberry jam like hue. It is almost impossible to get a deep visual into the glass. The nose greets with an exciting array of bright black stone fruit, plums and dried berries wrapped with the warmth of oak, light char and a touch of barrel vanillin. The palate is massive with black fruit flavors, a touch of espresso bean and mouth coating tannin. There is an acid and tannin complexity to this wine that will allow it to age very well and certainly improve with time. This wine should survive well through 2015 or longer.



In The Vineyard

Located in the steep eastern mountains of Chiles Valley, in Napa Valley, is the Muhlner Vineyard. The proprietors, John and Jennifer Muhlner, planted their vines in 1999 under the direction of local vineyard manager David Rose. The result is a wonderful marriage where the right varietal and rootstock is planted the right sight. The vineyard consists of carved, steep terraces like a staircase that faces west. 2007 was a medium yielding and strong vintage requiring moderate hang time to fully ripen the crop. The Muhlner's vines were picked on October 9th after once reaching optimal maturity.

In The Cellar

The grapes were hand picked early and cool in the morning, then immediately whole berry destemmed, given a five day cold soak and fermented in tank for 15 days. The grape pomace was lightly pressed as not to yield too much tannin into the overall blend. Combined, the small volume of wine was allowed to settle for three days prior to going to barrel. The barrel program was 100% French oak with 60% of that as new Francois Fereres from the tight grained Voges forest. Indigenous malolactic bacteria were encouraged to thrive during the secondary fermentation.

Bottling Date

98% Syrah; 2% Viognier

0.51 g/100mL T.A., 4.51 pH, 15% Alc. Bottled on September 10, 2009, unfinned and unfiltered.

375 Cases Produced

Suggested Retail: \$45 per bottle