

## 2008 Gladys' Vineyard Syrah, Dry Creek Valley, Sonoma

2008 marks the fourth vintage of harvesting this fine vineyard. 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. Velvety mouth feel is the signature of this wine. It is loaded with fine fruit flavors dominated by red cherry and currants and a touch of minerality for backbone. Cellared correctly, this wine should improve for 7 to 10 years.

### 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 phenomenal vineyard took place on October 2<sup>nd</sup>, a couple days earlier than it did in '07. The vines had no problem reaching modest maturity with excellent hang time and 25.4 Brix at harvest. Gladys' small acreage yielded a mere 2.5 tons. 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

100% Syrah, Dry Creek Valley, Sonoma

0.63 g./100mL T.A., 3.91 pH, 14.9% Alcohol. Bottled on April 9<sup>th</sup>, 2010, unfiltered and unfined

100 Cases Produced

Suggested Retail—\$45 per bottle

