



## 2007 Top Block Syrah

Lush aromas of jasmine, orange peel, blueberry and licorice follow through on the palate with rich flavors of plum, blackberry, toffee, tobacco and cocoa. This wine is super smooth and silky with a very long finish, extending this pleasurable tasting experience.

### Wine Specs

Vintage 2007

Varietal Syrah

Vineyard Designation Top Block

Harvest Date October 2, 2007

Aging 19 mo in Radoux French oak barrels

Bottling Date February 26, 2010

Alcohol % 14.7%

### Wine Profile

#### Vineyard Notes

Top Block lies at the top of our hill, immediately adjacent to our winery. Rootstock was planted at the site in 1998 and field budded to the Estrella River Valley clone of Syrah in the fall of that year. A single row of Viognier (1/8 acre) separates the Syrah from our Tara Vineyard Pinot noir and provides an additional source of grapes for this wine. The two varieties are harvested together as a field blend.

#### Winemaker Notes

After sorting, the grapes were destemmed into tanks for immediate fermentation. The Syrah and Viognier are fermented together to allow for co-pigmentation in the style of northern Rhone winemaking. The small amount of Viognier grapes was all added to one tank to allow for adjustments in the amount to be used in the final blend, approximately 2.8 % in 2007. A combination of tanks were used - small, open top tanks to enhance aromatics and produce a wine with a softer palate and larger closed tanks for better color and structure development. Thrice daily pneumatic punch downs and pump overs took place throughout fermentation. Once dry, the wine was gently pressed in a membrane press keeping free run and press fractions separate. Malolactic fermentation took place in oak barrels.

Production 316 cases