



**WINEMAKER:** Bill Parker

**VINEYARDS SOURCED:** Lower Chiles Valley, Napa; Wooden Valley, Napa.

**WINEMAKER'S COMMENTS:** At harvest the fruit was manually picked at optimum ripeness and hand sorted into small bins. Next, the fruit was destemmed and gently crushed into stainless steel fermentation tanks and inoculated with Pasteur Red yeast. Fermentation lasted 8 days. The must was pumped over twice daily and held on the skins for an additional 12 days. It was gently pressed in a bladder press then racked off to 50% new barrels... 74% French, 20% Hungarian, and 6% American. The wine was racked quarterly to allow for natural clarification and bottled on May 17<sup>th</sup> 2007.

The finished wine shows dramatic aromas of ripe cranberry and mulberry, dark fruit and roasted coffee. There are hints of black peppercorn spice leading to ripe black cherry flavors, soft tannins and a long, rich finish.

#### **TECHNICAL DATA**

**Blend:** 100% Syrah

**Alcohol:** 14.6%

**Sugg. Retail Price:** \$26.00

**Production:** 1941 cs.