

2008 Syrah

DRY STACK
VINEYARD
Bennett Valley

Label Artist:
Michelle Caplan



Tasting Notes | Our richest, fullest, most densely packed... let's call it what it is; the 2008 vintage produced a massive Dry Stack Vineyard Syrah. But 40% whole-cluster fermentation, a judicious saignée and prudent management of each barrel produced a fascinatingly fruity, smokey, spicy, minerally, deliciously savory, and for all its size, balanced wine.

Dark purple reddish in color with aromas of blackberry, kirsch, smoked meat, coffee, iron and earth. The palate is all about intense dark black fruits, game and undercurrents of smoke and spice with firm, ripe tannins providing structure and backbone. A powerful youngster that merits another year or two in the cellar before its decadent unveiling.

Drinking Windows | Prime drinking: 2012 to 2015
Graceful ageability: 2017+

Analysis | pH: 3.86
TA: 6.1 g/L
Alcohol: 15.1%
Bottling Date: March 19, 2010
Pre-Release: Fall 2010
Retail Release: Spring 2011
Total Produced: 197 cases

Philosophy | *We prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on its own, we simply let it be and celebrate its unique evolution.*