



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



VINEYARD:

MARGARITA VINEYARD (100%)

AGING REGIMEN:

19 MONTHS IN FRENCH (75%) AND AMERICAN (25%) OAK BARRELS

FINAL ANALYSIS:

ALCOHOL: 15.1%

TA: .63 PH: 3.87

CASES PRODUCED:

869



2007 SYRAH | PASO ROBLES

Syrah sets the pace for Rhône varietals in Paso Robles, where it enjoys optimal growing conditions at our estate Margarita Vineyard. Here, the ancient soils are riddled with small stones and sea fossils. These well-drained complex soils are conducive to producing a Syrah with authentic varietal flavors and excellent balance.

VINEYARD

The 2007 Syrah comes from blocks 43 and 47 at Margarita Vineyard, which is the southernmost vineyard in the Paso Robles appellation. These two blocks are planted to 10 different Syrah clones, which combine to bring dimension and complexity to the finished wine. Margarita Vineyard is situated along the top of the Cuesta Grade, approximately 22 miles south of the city of Paso Robles and just 14 miles as the crow flies from the Pacific Ocean. Here, the surrounding peaks of the Santa Lucia Mountain Range act as a gateway between the ocean-cooled environs below the grade and the warmer climes above the grade. When the days heat up in the areas north and east of Margarita Vineyard, the air rises to create a vacuum that pulls marine breezes and fogs inland over the peaks, and right through the vineyard. This phenomenon creates one of the coolest growing environments in the Paso Robles appellation, resulting in fruit of uncommon depth and structure.

WINEMAKING

After destemming and light crushing, the must was fermented in a combination of small open-top fermenters and stainless steel tanks. The open-top fermenters were used for the fruit from Block 43, allowing for the must to be manually punched down for a soft, balanced extraction of color and flavor. After fermentation and gentle pressing, the lots were racked to a combination of French and American oak barrels, where it aged for 19 months. Approximately 35 percent of the barrels were mocha toasted for added oak nuance.

TASTING NOTES

The 2007 Syrah begins with luscious aromas of blueberry, cherry and toasty oak with accents of mint. The palate is deep and velvety, unfolding with chewy flavors of blackberry, cinnamon and dark chocolate. Supple tannins glide into a long, juicy finish.

CUISINE PAIRING

The deep, chewy flavors of the 2007 Syrah will complement a variety of boldly flavored dishes, including grilled filet mignon with rosemary sauce, bacon-cured skirt steak with mushrooms, braised short ribs and hearty stews.