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Syrah 2007 Canterbury Vineyard Sierra Foothills

Vineyard

In 1997 we produced our first Syrah from Ian and Elena Renner's Canterbury Vineyard at the 2,000 foot elevation in the Sierra Foothills. Uniquely situated on a peninsula surrounded on three sides by the large New Mellones Dam, and with full western exposure, the vineyard enjoys a microclimate with warm sunny days, no fog, and moderated by cool afternoon breezes off the dam. Well-drained soils with a shallow layer of schist restricts root growth, resulting in vines that yield intensely flavored fruit.

Vintage Notes

The 2007 growing season was a wonderful year for grape growing. Overall, it was a very dry, cool. Winter temperatures were warmer than normal into spring resulting in earlier budding, bloom and set in the vineyards across all varieties. Few days in summer topped 100 degrees, fewer days in the 90s than normal, and this meant less irrigation, allowing the grapes to mature naturally and slowly. A brief heat spike around Labor Day added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties. Harvest commenced in mid-August and was evenly paced. With wines of incredible intensity and concentration, 2007 looks to be the best vintage in many years.

Vinification

Syrah grapes were gently crushed to minimize crushing of berries and maximize fruit character. We fermented at 85 degrees-F with a Syrah yeast strain, and extracted color utilizing gentle irrigation over the skins. The wine underwent malo-lactic fermentation and was barrel aged in a combination of French and American oak barrels for 14 months. The wine was not fined and received one filtration prior to bottling. The resulting blend received three months of bottle age prior to release.

Tasting Notes

Our 2007 Syrah exhibits wonderful varietal character. Deep ruby in color with spicy, peppery fruit aromas, the wine has good acidity, with a rich, luscious mouthfeel and soft, elegant tannins. The oak flavors are in balance with the fruit acidity and fruit flavor to yield an appealing wine, bright on the palate, with great depth and concentration. Often described by our guests as "yummy," this delicious wine is a nice alternative for those seeking a rich, round, well-balanced yet softer style wine. A great companion to food, this wine will continue to mature gracefully for many years. Richly flavored and with great concentration, this wine illustrates the great potential of the Canterbury Vineyard.

Technical Analysis:

Varietal	Syrah
Source	Canterbury Vineyard, Sierra Foothills
Harvest Sugar	28.5 Brix
Harvest Acid	0.54 gm/100ml
Total Acid	0.60 gm/100ml
pH	3.56
Alcohol	14.8%
Aging	14 months in French (55%) and (45%) American Oak, (39% new)
Bottle Date	December 2008
Production	3,631 Cases

