

2006 Alfaro Family Vineyards 'Ryan Spencer' Estate Syrah

The Vineyard:

Founded in 1998 by Richard and Mary Kay Alfaro, Alfaro Family Vineyards is dedicated to the production of Estate Bottled Pinot Noir, Chardonnay, Merlot and Syrah.

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. It is comprised of 7 acres broken into 6 different blocks on a very steep hill between 450 and 800 feet in elevation. **La Escalera** is a terraced hillside block planted to Hermitage clones of Syrah. On the top of the hill is **Mrs. K's** block. It is planted to Syrah clones 470, 877 and 174 with a vine density of over 2300 vines per acre.

Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for five days. Fermentation was spontaneous. According to traditional methods, punch downs were performed three times daily by hand. After fermentation the wine was pressed off directly into French oak barrels where it underwent malolactic fermentation and was aged for 26 months on the lees. This wine was bottled unfiltered and unfiltered.

The Wine:

The nose is full of wildflowers, spices, mixed berries, beautiful vibrant fruit, subtle chocolate notes and espresso bean with a touch of earthy game, leading to a lush palate of blackberry, plum, blueberry and cherry liqueur. Cayenne and white pepper add to the heady fruit and a slight vanilla sweetness leads to a very long finish.

Technical Data:	
Production 72 cases	Yield Per Acre 1.52 ton
PH 3.59 TA .74 g/100ml	Harvest Date November 1, 2006
Release Date August 1, 2009	Alcohol 14.2 % by vol.
Aging: 26 months in new Taransaud French oak barrels.	

Suggested Food Pairings: This wine pairs well with grilled meats, ripe cheeses, hearty game, chocolate and poultry.



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