

2007 Ryan Spencer Vineyard Estate Syrah



The Vineyards:

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 37 months on the lees. This wine was bottled unfiltered and unfiltered.

The Wine:

On the nose: wildflowers, spices, mixed berries, and espresso bean, leading to a lush palate of blackberry, plum, and cherry liqueur. White pepper adds punch to the fruit.

Technical Data:

Production	97 cases	Release Date	Spring 2011
Alcohol	14.2 % by vol.	Aging	37 months in French oak barrels (100% new)
Bottle Size	750 ml	Suggested Retail	\$30.00

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