



2008 Estate Syrah – *High Density*
Small Lot Collection

73 cases produced, \$36/bottle

Release Date 11.19.10

production

The fruit for this bottling endures naturally stressed conditions in our tightly spaced 4' x 3' vineyard. This one-third acre section is a collection of eight clones and is the only syrah that is entirely co-fermented. We always find the fruit from this parcel to provide an unique expression which we largely attribute to its dense planting and where the competition for nutrients, water and sun are all intensified. We also feel that fermenting all the clones together creates a harmony of flavor and complexity unique only to this wine. 100% of the grapes were de-stemmed. Production parameters then mirrored the wine to the right identically. Yields were 1.1 lbs./vine. 14.9% alcohol.

tasting notes

More ethereal and carnal than its sibling to the right, this wine exudes a floral perfume reminding us of hibiscus and jasmine with intriguing spice components of tobacco, cracked pepper, salt and fruit cake. Also in the background are earthy, meaty notes of wet leaves, cave and fresh beef. On the palate the wine is delicate and nuanced creating a plush, supple and satiating presence.

5185 East Hwy 246, Lompoc, CA 93436

Tel : 805-735-7030 Fax : 805-735-5310 Website: www.melvillewinery.com