



## 2006 Estate Syrah – *Verna's*

\$24/bottle

Release Date 07.01.08

### **production**

This is 100% Melville estate fruit from our ranch in Los Alamos and is composed of seven different clones: (Estrella, Shiraz 1, Tablas 99, 174, 383, 470 and 877). Yields were 1.9 lbs./vine (2 tons/acre) in our tightly spaced vineyard. 85% of the grapes were gently de-stemmed, with 15% remaining as whole-cluster, and fermented in small 1.5 ton open-top fermenters. Total skin and stem contact averaged 30 days (a 7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration.) From the press, the wine was transferred directly into neutral (10 year old barrels) where it remained sur lie with no SO2 until May, when it was gently pressure-racked for the first time and prepared for bottling in August. 15.3% alcohol.

### **tasting notes**

*Dark red and blue hues highlight this year's syrah which has subtle brambly fruit aromas of blueberry, plum and black cherry. Mixing with this compote are fresh spices of oregano, Ibarra chocolate and mint. Dried herb nuances of laurel, mustard and black tea then flirt in the background with floral aromatics of nicotiana and white lily. Wet earthy scents of straw and saddle then combine with hints of gray sea salt, olive tapenade and molasses. This complexity and intrigue carries through on the palate providing a plush and savory finish.*

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