



2007 Estate Syrah – Verna's

1876 cases produced, \$24/bottle

Release Date 11.21.08

production

This is 100% Melville estate fruit from our ranch in Los Alamos and is composed of six different clones (Clone 1, 99, 174, 383, 420 and 877). Farmed and managed by Brent Melville, Ron's eldest son, this vineyard is named in honor of Ron's mother, Verna. Yields were 3.2 lbs./plant (2.9 tons/acre). 75% of the grapes were gently de-stemmed with 25% remaining as whole-clusters and was fermented in small 1.5 ton open-top fermenters. Total skin and/or 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 barrel where it remained sur lie with no SO2 until May, and prepared for bottling. 15.3% alcohol.

tasting notes

Immediately noticeable are heady spice components of dried herb, anise, white pepper, lavender, pumpkin pie and tamari that juxtapose against notes of black cherry, dark tropical fruits and purple beets. Aromas redolent of sweet barbeque, gunpowder and worcestershire sauce play with a floral perfume of honeysuckle and wisteria. Texturally, the wine is velvety, savory and streamlined finishing with both gumption and grace.

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