



## 2008 Estate Syrah – *Verna's*

1918 cases produced, \$24/bottle

Release Date 04.21.09

### **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 3.7 lbs/vine (5.8 tons/acre) in our tightly spaced vineyard. 80% of the grapes were gently de-stemmed, with 20% 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 (8 to 12 year old French oak 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. 14.9% alcohol.

### **tasting notes**

*There is a healthy collection of black and blue fruit aromatics reminiscent of plum, boysenberry poptart, black currants, blueberry and black cherry. Other dark nuances of iodine, figs, chicory and soy are juxtaposed against more delicate scents of violets, white tuberoses, dried rose, sage, thyme, fennel seed and Kalamata olives. The palate further expands these varied nuances while also a hint of sea salt pushes through. There is density and a plushness on the palate while finishing with strength and acidity.*

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