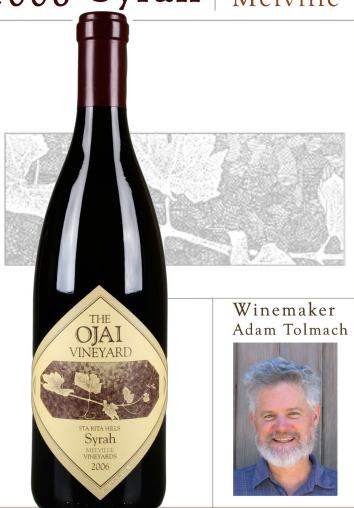
2006 Syrah | Melville Vineyard, Santa Rita Hills



Blend:100% Syrah Vineyard: Melville AVA: Santa Rita Hills Alcohol: 14.5%

Vinification: 20% New French Oak

Barrel Aging: 16 Months Total Production: 238 Cases



Winemakers Notes

A very original aroma of black pepper, herbs, and roots, this Melville syrah expresses what is so special about cool climate syrahs. I like them because, although they are fruity, they go beyond simple fruitiness-there is another dimension of enticing aromatic spiciness. This syrah has great density of flavor, but is not overly heavy. It possesses earth and animal flavors, and has mouth-coating and delicious tannins.

Vinification

We took another step towards better balance and began fermenting in a different way. We are attempting to extract more of the flavors from the grape skins earlier in the fermentation. As a result, we are now mixing the grapes (punching down) more frequently prior to and at the start of fermentation, and doing less after the midpoint. The theory is that, as the wine ferments and gains in alcohol, that alcohol extracts harsh tannins from the grape skins, so extracting the flavors early gives more fruitiness and less bite.

Press Reviews

Robert Parkers's Wine Advocate

"Classic blueberry and raspberry fruit along with notions of spring flowers emerge from the opaque ruby/purple-colored 2006 Syrah Melville Vineyard. From a cool climate region, this wine shows lots of vibrancy and definition in its deep, full-bodied, rich personality.

This is a special group of Syrahs from Adam Tolmach's Ojai Vineyard. Moreover, prices have remained stable, so consumers should be standing in line to buy these wines. "- RP

Wine Spectator

"A rich, sleek, pleasantly earthy style, exhibiting pronounced flavors of road tar, gravel, black licorice, celery, Bloody Mary mix and dark berry, with lots of pepper. Fullblown and intense, yet graceful, ending with supple tannins." - JL

Stephen Tanzer's International Wine Cellar

"Opaque purple. Incense, spicecake and licorice-accented dark berries on the nose. Densely packed, chewy and sweet, with a strong jolt of peppery spice on the extremely long, smoky finish."