

2007 Estate Syrah Organic Sonoma Valley

100% Syrah, organically grown
and organically made



The Vineyard: This Organic Syrah is produced from our estate vineyard, which encompasses 7 acres of our property, next to the winery and surrounding the Kenwood Marsh. This wine is a testament to how well Syrah grows in Sonoma Valley and how, using Biodynamic farming practices, we can grow great grapes next to a very sensitive ecosystem. We've created a balance in nature that allows both the vineyard to do well and the marsh, with its abundant wildlife to thrive.

The Vintage: Harvest 2007 was an exceptional vintage with ideal weather conditions from the spring bloom to the fall harvest. The grapes ripened evenly without heat spikes, producing a perfect balance of fruit, acid and tannin, resulting in fruit forward wines of moderate alcohol and extraction.

The Winemaking: As is true with all the grapes from the 28 vineyards in Sonoma County that grow grapes for Deerfield, we handpicked and triple sorted the fruit, down to individual berries. The six separate vineyard blocks were picked on different days, when the grapes were perfectly ripe. Whole berry fermentation in open top fermenters, punched down twice daily, helped retain the varietal fruit character so special in this wine. We started the fermentation on native yeast and later inoculated with a strain from the Rhone Valley in France. The last of the fermentation took place in the barrels after the must was gently pressed. No sulfite was added at crush.

Élevage: Each of our wines has a unique barrel program designed for just that wine. For this Syrah we used a combination of about 60% American oak, mostly from Pennsylvania, 15% French oak, from coopers we know from experience produce barrels ideal for Syrah, and 15% Hungarian oak, which is the same species as French oak but exhibits spicier nuances. Over the years, we hone the barrel blend to accentuate individual palate characteristics of each vineyard lot. 35% of the barrels used were new wood. We barrel age our wines longer than any other California winery, anywhere from three to four years. Wine ages better in a barrel than it does in the bottle, achieving a roundness and depth that is evident in all Deerfield reds.

Clean wine: By sorting all our fruit and taking good care of the yeast during fermentation, feeding them, giving them oxygen, and carefully designed protocols, we avoid the production of histamines in the wine. Histamines may cause red wine headaches. We carefully manage the use of sulfite, necessary to age wine in barrels. When our wine is released it has sulfite levels from zero to 15 ppm, well below human reactive threshold. Learn more at www.cleanwines.com.

Chemistry: Alcohol 14.2%, pH 3.85, Residual Sugar: 0.08, SO₂ at bottling 18ppm, at release 8ppm. Barrel aged 42 months. Unfined. Cross flow filtered at bottling. No Velcorin used at bottling. Bottled 200 cases October 11, 2011. Released January 2012.



Taste the Passion