

2008 Syrah, Estate Organic



100% Syrah, organically grown
and organically made

The Vineyard: Our Organic Syrah is from our estate vineyard, which encompasses 7+ acres of our property surrounding the Historic Kenwood Wetlands. 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. The high water table of the area does have an affect, keeping the ground cool and damp long into the growing season. This produces a more generous blackberry flavor and less earthiness, normally associated with Syrah. This reflection of its unique terroir is amplified by biodynamic farming, which mandates that nothing is introduced from outside the local area.

The Vintage: the 2008 growing season was cooler than normal. This produce wines with more forward fruit and less aggressive tannins, a perfect combination for this particular wine, making it even more evenly balanced and even more delicious.

The Winemaking: As is true with all the grapes from the 29 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 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.

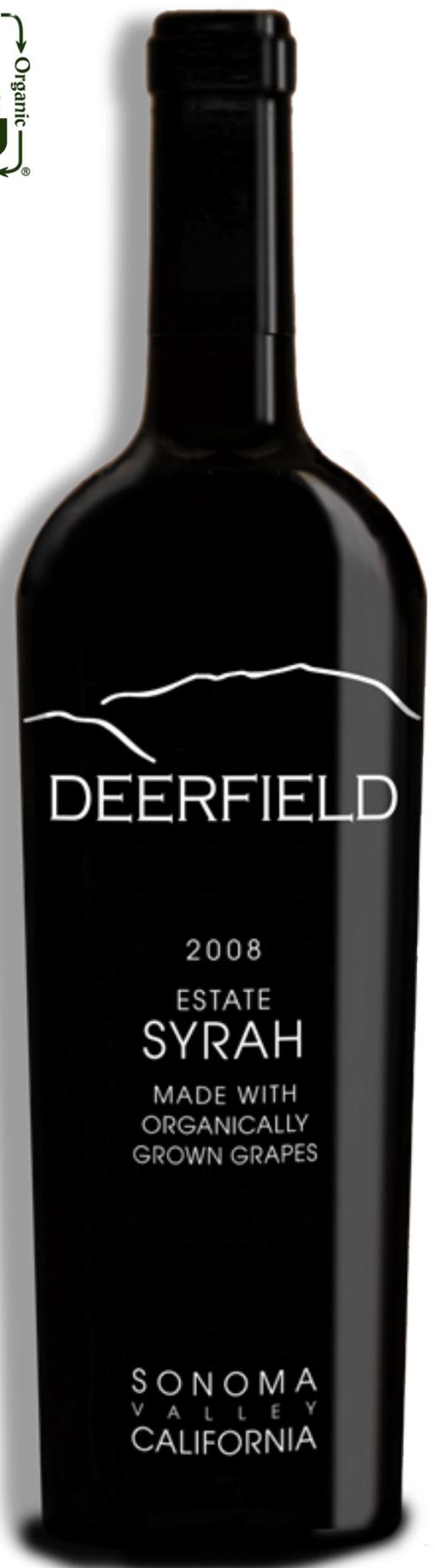
Each of our wines has a unique barrel program designed for just that wine. For this Syrah we used a combination of about 70% American oak, mostly from Pennsylvania, and 30% French oak, from coopers we know produce barrels ideal for Syrah; 30% of the barrels used were new wood. We barrel age our red wines longer than any other California winery, from three to four years. Wine ages better in a barrel than it does in the bottle, achieving more roundness and greater depth. This Syrah was barrel aged for 38 months.

Clean wine: Like all of our wines the Syrah is low in histamines, which can cause red wine headaches, and sulfites. Learn more at www.cleanwine.info

Taste: The color is bright, brilliant red, the nose full of spring days. The taste is at first light, like blossoms, and then grows from the lower palate up, revelling blackberry dominated fruit compote with a few nuts and a hint of lime zest. The long finish echoes back a bit of cedar and dried leaves, compelling and thought provoking.

Chemistry: Alcohol 14.6%, pH 3.7, Residual Sugar: 0.05, SO2 at bottling 18ppm, at release 10ppm. Barrel aged 42 months. Unfined. Cross flow filtered at bottling. No Velcorin used at bottling. Bottled 430 cases May 29, 2012. Released August 2012.

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Taste the Passion