



2005 SYRAH Dry Creek Valley Handley Vineyard

IN THE VINEYARD

Spring 2005 saw quite a bit of rain, which encouraged the leaf growth that is essential for photosynthesis later in the season. Throughout late summer, weather in Dry Creek Valley was warm and dry, allowing the grapes to ripen fully. We have two blocks of Syrah in our Dry Creek Valley vineyard: one block of Clone 877 and one block of Clone 470. The blocks were harvested and fermented separately.

IN THE CELLAR

We destemmed and crushed the fruit for this Syrah, leaving about 25% whole berries, into open-top stainless steel tanks. We gave the must a two-day cold soak, then added two yeasts: Syrah yeast (an obvious choice) to one block and D254 (often used in Pinot Noir fermentation) to the other. After pressing, we allowed the wine to settle, and then racked it to French oak barrels (19% new), where it aged for nine months.

IN THE GLASS

The Handley Vineyard Syrah is rich and complex. Much of this complexity is due to the difference in the two clones making up the blend. Clone 877 provides dark raspberry and chocolate notes, and clone 470 contributes much of the structure and tannins. The wine offers aromas of blueberries and cinnamon. The blueberry notes continue on the front of the palate, moving into strawberries and chocolate through the long, soft finish.

AT THE TABLE

Fruity flavors, soft tannins, and good texture all combine to make this Syrah pair with bold flavors. Try it with duck and rabbit.

<i>Grape Variety</i>	100% Syrah	<i>Bottling Date</i>	August 24, 2006
<i>Vineyard</i>	Handley	<i>Titrateable Acid</i>	0.64 g/100 ml
<i>Appellation</i>	Dry Creek Valley	<i>pH</i>	3.76
<i>Harvest Dates</i>	Sept. 28 & Oct. 2	<i>Alcohol</i>	14.5%
<i>Brix at Harvest</i>	24.0° Brix	<i>Residual Sugar</i>	.03g/100 ml
<i>Fermentation & Aging</i>	100% French oak (18% new)	<i>Cases Produced</i>	520
		<i>Release Date</i>	April 2008