



*Kazmet Vineyard*  
**2006 SYRAH**  
Redwood Valley

#### IN THE VINEYARD

We are fortunate to source grapes from Redwood Valley. This small valley (covering about 35 square miles) lies northeast of the city of Ukiah in Mendocino County. It was first settled and planted by Italian immigrants in the 1850's, but did not gain official status as an appellation until 1997. California coastal ranges protect the valley from much of the cooling influence of the Pacific Ocean, allowing Zinfandel and Syrah grapes to come to full ripeness. The Syrah vines in Kazmet Vineyard are beautiful head-trained specimens, planted about ten years ago. After a wet winter and spring, they needed very little water to get through the growing season. Careful crop management in late summer ensured high quality fruit at harvest.

#### IN THE CELLAR

We destemmed and crushed the grapes for this wine (leaving about 25% whole berries) and transferred the must to open-top dairy tanks. Dairy tanks are stainless steel tanks shaped like open cylinders that hold from 1 ½ to 3 ½ tons. Their size and shape promote good skin-to-juice ratio and even fermentation. We punched the must down by hand 2-3 times a day during the ten-day fermentation. After gentle pressing, we allowed the solids to settle, and then racked it to oak barrels.

We stirred the lees for about four months, which encouraged the completion of malolactic fermentation and improved the texture in the finished wine. This Syrah spent nine months in a mix of French and Hungarian oak barrels (13% new).

#### IN THE BOTTLE

This vintage of our Redwood Valley Syrah is a good alternative to Syrahs with heavier tannins. It opens with an intriguing combination of roses and cherries on the nose. Cherry flavors continue on the palate.

#### AT THE TABLE

Soft tannins and bright fruit components make this a great sipping wine as well as a versatile dinner wine. Try it with lam shanks with Moroccan spices or mildly spicy beef chili.

<i>Grape Variety</i>	99% Syrah 1% Zinfandel	<i>Bottling Date</i>	August 16, 2007
<i>Vineyard</i>	100% Kazmet Vineyard	<i>Titrateable Acid</i>	0.57 g/100 ml
<i>Appellation</i>	Redwood Valley	<i>pH</i>	3.69
<i>Harvest Date</i>	September 30	<i>Alcohol</i>	14.5%
<i>Brix at Harvest</i>	23.7° Brix	<i>Residual Sugar</i>	0.05%
<i>Fermentation &amp; Aging</i>	100% Hungarian & French Oak (33% new)	<i>Cases Produced</i>	308
		<i>Release Date</i>	October 2008