



2006 Syrah, Williamson Doré Vineyard

Appellation: Santa Ynez Valley

Varietals: 100% Syrah

Clone(s): 70% Clone 174, 30% Clone 877

Harvest: By hand Clone 877 on October 24, Clone 174 on November 1st

Yields: Between 2 and 3 tons per acre: around 3 ½ -4 pounds per vine

Crush: Whole berry destemmed, 5 day cold soak

Innoculum: ADY-L2226, ADY-Rockpile(VQ15)

Fermentation: In Open top fermenters for 10-14 days. Punch downs 3 times daily.

Barrel Regime: Tonnellorie Demptos French Oak Hogsheads(350 litres) . 40% new,aged for 15 months.

Racking: Early Spring 2007. then early Spring 2008 prior to bottling.

Bottling: March 4, 2008 without fining or filtration

Production: 550 cases

Winemaker's Notes:

Aromas of black olives, crushed rocks, crème de cassis and graphite are present in this full-bodied, dense, chewy, concentrated Syrah.