



## 2006 Syrah, Toasted Rope

Appellation:	Santa Ynez Valley
Varietals:	85% Syrah/15% Viognier
Clone(s):	Syrah: Estrella/ Viognier: R1
Harvest:	By hand, early morning October 31, 2006
Yields:	2 tons/acre
Crush:	Whole berry destemmed into small, open top fermenters, Pre-fermentation, cold soak for 4 days
Innoculum:	ADY-L2226
Fermentation:	20 days, with punchdowns 2 times daily
Barrel Regime:	Francois Freres French Oak, 40% new, aged for 15 months
Racking:	Early spring 2007, then early spring 2008 before bottling
Bottling:	March 3, 2008 without fining or filtration
Production:	350 cases

### Winemaker's Notes

Aromas of exotic lychee nut and honeysuckle interwoven with sweet cassis and licorice.  
Medium to full bodied with fabulous concentration and a velvety, voluptuous texture.

*-Bill Wathen*