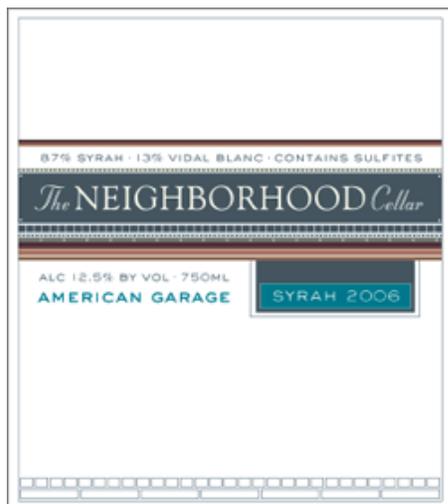


## 2006 Syrah - "American Garage" Release



Syrah – Herbert's Vineyard - Dry Creek Valley, Sonoma County	87%
Vidal Blanc – Salt Creek Vineyard - Southeastern New England	13%
Syrah Picking Date	October 10, 2006
Brix at Picking (Syrah)	24
Age of Vines (Syrah)	16 years at harvest
Age of Vines (Vidal Blanc)	24 years at harvest
Vidal Blanc Picking Date	October 21, 2006
Alcohol by volume:	13%
Residual Sugar	1%
Total Acidity	.60 g/100ml
pH	3:35
Barrels	100% French oak
Suggested Retail	\$35/bottle
Cases Produced	132

### Tasting Notes

This 2006 vintage features Syrah from a small, single vineyard in Sonoma's Dry Creek Valley. The Syrah is also blended with a touch of Vidal Blanc from Southeastern New England. Grapes at each vineyard were hand-picked at optimal ripeness. This is a classic, distinctive Syrah that brings forth ripe cherry and raspberry, floral notes on the nose, and settles down with a delicate, balanced finish. This 2006 Syrah can be consumed young or will unfold nicely over the next 5-10 years.

### About the Year

2006 was an excellent year for both the Dry Creek Valley Syrah grapes as well as the Southeastern New England Vidal Blanc varietal. We crushed in late October as we waited until the grapes were at just the right brix before picking. In New England we had some rain in October, but then some bright, beautiful days toward the end of the month. The day the Vidal Blanc was picked it was a picture perfect New England day with no clouds, a slight cool breeze, and warm sun. As a small, growing winery we often have many hands to help with the crush, and other parts of the winemaking process. My daughter Christina, who was four back in October, was able to help take crates of discarded stems to compost while my cousin Filippo (who has helped make our wine in almost every year) and nephew Anthony helped to operate our custom-made crusher.

### Food Pairings

Sautéed wild mushrooms served with good bread and greens, venison prepared on the stove with simple salt, pepper and cardamom, duck prepared rare/medium rare with a fruit sauce, and, of course, good pizza made with fresh tomatoes, figs, or other sweet and succulent toppings. Asiago cheese.