



*Cline Cellars*  
**2006 Syrah**  
*Sonoma County*

**Harvest Date:** October 3-26  
**Brix at Harvest:** 24.1°  
**Final pH:** 3.73  
**Release Date:** December, 2007

**Alcohol:** 14.0%  
**Total Acidity:** .65g/100ml  
**Residual Sugar:** .30%  
**UPC:** 098652 130022

**Vineyards**

The majority of Syrah for this wine is grown in our Sonoma Coast vineyard and the balance comes from small plantings in Oakley.

The combination of warm days, foggy mornings and cool evenings make our Sonoma Coast vineyard some of the most highly regarded in California. What these vineyard conditions translate into in terms of Syrah is a deep concentration of fresh blueberry fruit, dark color and supple tannin. The warmer regions of Oakley provide us with ripe and flavorful grapes that add a “jammy” element to the wine.

**Fermentation and Aging**

The winemaking techniques we use on our “Cal Syrah” begin with the gentle de-stemming of the grapes and only lightly crushing them to preserve fruit and limit harsh tannins. We introduce a cultured wine yeast and then maintain a moderate fermentation temperature in closed stainless steel tanks. The wine is “pumped-over” two to three times a day until we make the decision to press the wine from the skins. It is then aged for ten months on a dark toasted French oak (35% new), which provides a wonderful deep and rich butterscotch characteristic.

**Winemaker’s Comments**

Syrah is a fantastic grape to work with in the cellar. The deep red-purple color explodes and fascinates each time it is poured into a glass. Its origins stem from the Rhône Valley. The cracked black pepper aromas complement the black cherry fruitiness of this vintage and make it a great match for grilled Salmon and sautéed vegetables served over pasta.