



Cline Cellars
2006 Los Carneros Syrah
Estate Carneros

Harvest Date: October 17 **Alcohol:** 14.5%
Brix at Harvest: 25.0° **Total Acidity:** .62 g/100ml
Final pH: 3.82 **Residual Sugar:** .25 %
Release Date: May, 2007 **UPC Code:** 098652 170028
Varietal Composition: 100% Syrah

Vineyards

Our Los Carneros Syrah is grown on a hillside in our Sonoma Carneros estate vineyard. The combination of foggy mornings, warm afternoons and cool evenings make this region one of the most highly regarded in California. These growing conditions translate into a Syrah that has a deep concentration of fresh blueberry fruit, dark color and supple tannins.

Fermentation and Aging: Our hillside Syrah is one of our last vineyards to be harvested each year. The grapes were handpicked and de-stemmed without crushing and pumped to our fermenting tanks. The must was cooled and within 24 hours, cultured wine yeast was added. The wine was pumped-over three times a day to maximize fruit and color extraction. Fermentation was kept at moderate temperatures and the must was pressed shortly after the wine had gone dry. The wine is racked once and then moved on to 30 % new French oak with a dark toast level for 12 months aging.

Winemaker Comments: This is our most flavor-intense Syrah and is one of the most concentrated wines that we make at Cline. Dark, rich and extremely flavorful, deep plum and cherry notes accented with aromas and flavors of vanilla and coffee are offered. The combination of tannin, acid, fruit and great mouth feel come together to create a balanced and robust wine.