

Cline Cellars
2007 Syrah
Sonoma County

Harvest Date: October 10-25
Brix at Harvest: 23.4°
Final pH: 3.83
Release Date: July, 2008

Alcohol: 13.5%
Total Acidity: .63g/100ml
Residual Sugar: .25%
UPC: 098652 130022

Vineyards

The majority of this Syrah is grown in our Sonoma Coast vineyard and the balance comes from two vineyards in the Sonoma Carneros region.

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 tannins. The slightly warmer region of Carneros provides us with intense blueberry and rich tannin.

Fermentation and Aging

The winemaking techniques we use on our “Sonoma County 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.

