



Wine Spots

2006 Sonoma Coast Syrah

OVERVIEW

- Selection of fruit from hillside vineyards located in the cool-climate Sonoma Coast, ideal conditions for producing Rhone-style wines.
- Aged in neutral, 100% French oak and a harvest at low Brix allows the intensity of the fruit and character of the region to shine through.

VINEYARDS & VINTAGE

The fruit for the 2006 Wine Spots Syrah was sourced from two vineyards (Quarry Hills and Rogers Creek) along the Sonoma Coast appellation, an exceptional cool-climate area ideal for producing Rhône varietals. The area is defined by the marine influence, with hillside vineyards exposed to cool fogs and winds that contribute to slower grape maturation and deep fruit intensity. The soils range from volcanic in origin, providing good drainage, to thin and sandy.

The 2006 vintage experienced wet conditions from winter into April. The weather improved in May, with warm temperatures followed by a heat wave in July and a warm, dry August, allowing the fruit to ripen to their full potential into harvest.

FERMENTATION AND MATURATION

Harvest occurred at the end of September through mid-October, allowing the grapes to develop deep fruit intensity. Bunches of tiny Syrah berries were hand-harvested at a low Brix. After the grapes were hand sorted, destemmed & crushed, they went through a four-day “cold soak” in open-top temperature-controlled fermenters. Warm fermentation quickened the process while multiple punchdowns kept the cap immersed in the fermenting must. The Syrah was then gently pressed into French oak barriques where it completed primary and secondary fermentations. The wine was aged for twelve months in seasoned oak barrels, ensuring that the oak had little influence on the flavor of the wine. This allowed the character of region and noble varietal to shine through. Several rackings during the twelve-month aging period supplied pepper-like spiciness and a smooth, subtle mouth-feel.

TASTING NOTES

The 2006 Sonoma Coast Syrah reflects the many nuances the Sonoma Coast’s cool-climate provides to this noble varietal. A lush and complex wine that exhibits blackberry and pepper aromas. The soft palate opens with rich, elegant entry, with black cherries, ripe plums and hints of white pepper. Bright acidity and supple tannins provide balance and a long finish. The low Brix levels and seasoned oak ensure that the bright intensity of the cool-climate fruit is able to shine.

TECHNICAL FACTS

Region: 100% Sonoma Coast

Varietal: 100% Syrah

pH: 3.69

TA: 0.66 g/100mL

Alcohol: 13.9%

Suggested Retail Price: \$25.00

WINE SPOTS

Wine Spots offers an exploration into the finest wine regions around the world. Working with some of the best vineyards and top winemakers, our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique. Discover your favorite spot.