



PESSAGNO

WINERY

2006 Syrah

Mesa del Sol Vineyard

Arroyo Seco

Harvest Date

October 1, 2006

Harvest Brix

25.7

Months in Oak

Eleven

Alcohol

14.6%

pH

3.69

TA

7.02 grams/liter

Rs

Dry

221 cases produced

January 15, 2008

THE VINEYARD

Mesa del Sol Vineyard is located far up the Arroyo Seco Canyon at the base of the Ventana Wilderness. The climate is characterized by very warm fog-free days and moderately cool evenings, ideal growing conditions for Syrah. The vineyard is trellised on a divided canopy system, providing ample sun exposure to the fruit for good flavor development and small, intense berries. The vineyard is certified organically farmed.

THE VINTAGE

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, as well as dense fog. Harvested started in early October, and the extended growing season resulted in high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

Six tons of handpicked fruit was gently crushed into two separate fermentors and allowed to “cold soak” for 72 hours. Different yeast strains were added to each fermentor to extract different fruit aromas and add complexity. Pressed directly into French oak, the wine was barrel aged for eleven months before blending and bottling.

TASTING NOTES

Spicy in nature with predominant aromas of blackberry and black plum, this “in-your-face” wine displays both power and finesse. Combined with a firm tannin structure it makes an ideal pair with barbecued ribs, grilled Salmon, and other tangy dishes.

Steve Pessagno, winemaker