

PESSAGNO

WINERY



2007 SYRAH

MANZONI ESTATE VINEYARD

Santa Lucia Highlands

THE VINEYARD

Manzoni Estate Vineyard is located only one mile south of our winery at the base of the Santa Lucia Highlands. The vineyard is planted to the Dijon 470 clone and is trellised to the Vertical Shoot Position (VSP) system, providing ample sun exposure to the fruit for good flavor development.

THE VINTAGE

The 2007 vintage would be most aptly described as the coolest and most even keeled in the past three decades. Temperatures from early May through the middle of August seldom broke the 80 °F mark, delaying veraison and harvest substantially. By late September we experienced two dustings of rain but the stage was already set for the potential of making phenomenal wines.

THE WINEMAKING

Three tons of handpicked fruit was crushed into two separate fermentors and allowed to “cold soak” for 72 hours. A different yeast strain was added to each fermentor to extract separate and subtle fruit aromas. Pressed directly into French oak, the wine was barrel aged for eleven months before blending and bottling.

TASTING NOTES

Deeply colored, this wine has pronounce aromas of blackberry jelly, elderberries, licorice, white pepper, and mocha. Combined with a firm tannin structure it makes it ideal for bolder fare such as grilled Ribeye, stews, and lemon pepper chicken.

Steve Pessagno, Winemaker



Harvest Date

October 16, 2007

Harvest Brix

27.4

Months in Oak

Eleven

Alcohol

14.8%

pH

3.67

TA

7.22 grams/liter

Rs

Dry

185 cases produced

July 14, 2009

Suggested Retail

\$35