



## **SARACINA SYRAH RODGERS CREEK VINEYARD 2007**

### **Vintage and Release Information**

Sonoma Coast 2007  
Production of 213 cases  
Bottled August 12, 2009  
Release Date: October 17, 2010

### **Technical Data**

14.5 % alcohol by volume  
0.56 g/100 ml titratable acidity  
pH 3.87

### **Varietal Composition**

100% Syrah

### **Vineyards**

The Rodgers Creek Vineyard lies in the hills east of the Petaluma gap in the Sonoma Coast appellation. Our southwest-facing block is planted with an Alban selection clone, originally taken from Cote Rotie, on 101-14 rootstock. The grapes struggle to ripen due to the vineyard's extremely cool site and windswept aspect, making for a "white-knuckle" harvest every year. This struggle for ripeness and an exciting clone make this a superlative site for syrah.

### **Harvest**

Although this is truly a marginal site for ripening Syrah, 2007 was a winemaker's harvest. The growing season was long and even; therefore, we had the ability to wait for ideal maturity without the need to rush to beat adverse weather. We harvested on October 11 with clear skies and cool breezes.

### **Winemaking and Cooperage**

The grapes were hand-picked at full maturity. Nearly 35% of the fruit was put into open tops as whole clusters and treading by foot. The remainder was de-stemmed and gently crushed on top. Native yeast fermentation began seven days later and was complete by November 25. During fermentation, we used gentle aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for one week. The wine was aged in Francois Freres oak barrels (40% new) for 18 months, which included six months of native malolactic fermentation. We bottled the wine unfiltered.

### **Winemaker Alex MacGregor**

### **Consulting Winemaker David Ramey**

### **Winemaker's Tasting Notes**

Black garnet in color, this stunning wine offers a nose of white pepper, black olive, garrigue and black fruits. The palate is equally impressive, with ripe black currant and plum flavors, game and a smoky inner mouth perfume. It is a true expression of extended California ripeness, in a very cool-climate site, with more than a suggestion of the Northern Rhone. This wine can be enjoyed now or cellared for five to 10 years.