

SYRAH RESERVE 2007
GLENROSE VINEYARD PASO ROBLES
Clone 99, Rootstock 1103P

This is the last vintage of Syrah from our esteemed neighbor, Glenrose Vineyard. Future Adelaida Syrah will be coming from our own home vineyard, Anna's. Glenrose is a special site, located just a few hundred yards from our Viking property on the south side of Peach Canyon Rd. in the limestone inflected hills of Paso Robles. Sourced from a precariously steep hillside the vineyard is planted on exposed chalk rock terraces ensuring low yields and mineral accented complexity. Based on a clone brought from Chateauneuf du Pape in France's southern Rhone the wine shows Gallic typicity in its distinctive aromatic personality and lush texture. A severe selection reduced the volume to the best six barrels demonstrating our dedication to the Reserve designation.

Low winter rainfall, about half of normal, was followed by a long spell of ideal warm sunlit days and cool nights, without the usual heat spikes, resulting in an extraordinary vintage of ripe fruit with balancing acidity. Well rested following the Labor Day holiday we picked the entire vineyard in one day. The arriving fruit was destemmed, allowed a three day ambient soak, completing fermentation with indigenous yeast in open top stainless steel vats with twice daily hand punch downs of the heavier grape solids and skins. The new wine was transferred to barrels, followed by a natural secondary malolactic fermentation and remained undisturbed for a full 20 months.

A kaleidoscope of fruit and meaty essences fills your senses, reminiscent of wild blackberries, gamey consommé and the ever-present chalky minerality. Further reflection reveals high altitude Himalaya berry fruitiness accented with hints of fine sweet tobacco leaf and cinnamon stick, leading to a vibrant and long finish of suave tannins. Drink now or hold through 2017.

ADELAIDA
SYRAH 2007

THE GLENROSE VINEYARD • PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose Vineyard
Elevation: 1,200-1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clone: 99
Rootstock: 1103P
Planted Acres: 15
Yield: 2 tons/acre

VINTAGE DETAILS:

Varieties: 100% Syrah
Cases: 134 cases produced
Release Date: July 1, 2010
CA Suggested Retail: \$55

HARVEST DATES:

September 6, 2007.

TECHNICAL DATA:

Alcohol: 15.5%
pH: 3.86
TA: 5.4 g/L
Brix: 26.5°
Fermentation: five ton open top fermenters, native yeast

COOPERAGE:

Barrel aged 20 months in 100% French oak (33% new).
Bottled: May 19th, 2009.
Unfined, Unfiltered.