

SYRAH RESERVE 2007
VIKING ESTATE - PASO ROBLES
Clone: Estrella Selection, Rootstock: 110R

The masculinity of the Viking character is forged from multiples of extreme conditions. Precipitous slope, 50 degree daily temperature swings, low vigor chalky white calcareous shale soils and recent drought all contribute to the low yields and resulting complexity of flavors characteristic of the Viking fruit. Representing only a small 1 ½ acre parcel of the 15 acre vineyard these 16 year old vines lie on the southwest facing ridge top of our Westside mountain vineyard, at 1,600 feet of elevation, 14 miles from the Pacific Ocean. Based on a clone from the Hermitage appellation of France's northern Rhone it produces small clusters of deeply pigmented grapes. The resulting wine is layered, rewarding patience with its sublime subset of diverse elements.

An ideal season of low rainfall, warm Spring with early flowering and an absence of heat spikes during the consistent Summer brought ideal ripeness and small cluster weights. An early harvest in August still allowed hang times necessary for full flavor potential. The incoming fruit was destemmed, allowed a three day ambient soak and fermented with indigenous yeast with twice daily hand punch-downs of the cap. The "free run" new wine was transferred to barrel, while the remaining solids were lightly pressed and the resulting press fraction kept in separate barrels for optional blending. The wines went through a natural secondary malo-lactic fermentation in barrel and rested for the duration without additional racking. Representing a best barrel blend, only 134 cases were produced.

Opaque, the Viking is taciturn with high cheekbones and a strong jaw. Its chunky concentration is balanced with firm acidity, lively red berry flavors and nuances of fine Madagascar dark chocolate. With aeration there is the perfume of wild blackberries, violets, underlying minerality and a dramatic long and lingering finish. Decant and drink now or cellar up to 2018.

ADELAIDA
 SYRAH 2007



VIKING ESTATE VINEYARD • PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Viking Estate Vineyard
 Elevation: 1,600 feet
 Grade: 30%
 Soil: Calcareous Limestone
 Clone: Estrella Selection
 Rootstock: 110R
 Planted Acres: 1.5
 Yield: 1-1.5 tons/acre

VINTAGE DETAILS:

Variety: 100% Syrah
 Cases: 134 cases produced
 Release Date: July 1, 2010
 CA Suggested Retail: \$65

HARVEST DATES:

August 20th, 2007

TECHNICAL DATA:

Alcohol: 14.9%
 pH: 3.75
 TA: 6.0 g/L
 Brix: 26.5°
 Fermentation: five ton open top tanks,
 native yeast

COOPERAGE:

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