

**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 2015.



**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 19<sup>th</sup>, 2009.  
 Unfined, Unfiltered.