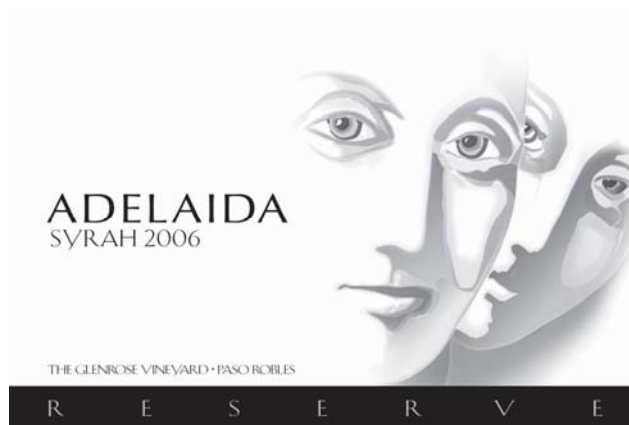


SYRAH RESERVE 2006
GLENROSE VINEYARD
 Clone 99, Rootstock 1103P

The year 2006 marks the 4th vintage of Glenrose Vineyard Syrah. Always a selection of the best barrels, the Reserve emphasizes fruit sourced from the terraced sections of this 15 acre Westside Vineyard. Located just a few hundred yards from our Viking Estate, on the south side of Peachy Canyon Rd., this low yielding, elevated mountain top parcel shows the benefits of the local limestone, as it is planted directly into the exposed chalk rock. Utilizing a Syrah clone, obtained from famed Chateauneuf du Pape producer, Chateau du Beaucastel, the wine always shows its French pedigree in its distinctive aromatics and voluminous texture.

A short Winter of soaking rain was followed by an even cycle of warm Summer days and a bit of a cool-down as Fall approached, allowed ideal ripening conditions. The late September harvest in the cool morning hours, the fruit was destemmed, placed in small open top vats for a three day temperate soak and fermented with its own indigenous yeast strain. Following a regime of daily manual punch downs the free run was separated from the press fraction and moved to barrel where it underwent a natural malolactic conversion and rested in the same barrels on its lees for the duration.

Richly endowed, this years Glenrose Syrah is quite forward in its fullness of dark fruit, overlaid with a sense of gamey grilled meat juices. Further research reinforces the dense fruit character, with hints of lavender, cumin and coriander rubbing spices. An hour of decanting will reward you or hold up to five years in the cellar.



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Glenrose Vineyard
 Elevation: 1,200-1,600 feet
 Grade: 30%
 Soils: Calcareous Limestone
 Clone: 99
 Rootstock: 1103P
 Planted Acres: 15

HARVEST DATES:

September 26th - 27th, 2006

TECHNICAL DATA:

Alcohol: 14.9%
 pH: 3.60
 TA: 6.60 g/L
 Brix: 26.0°
 Yield: 2 tons/acre
 Fermentation: five ton open top tanks,
 native yeast

VINTAGE DETAILS:

Varieties: 100% Syrah
 Cases: 340 cases produced
 Release Date: April 1, 2009
 CA Suggested Retail: \$55

COOPERAGE:

Barrel aged 19 months in 100% French oak (28% new).
 Bottled: June 12th, 2008,
 Unfined, Unfiltered.