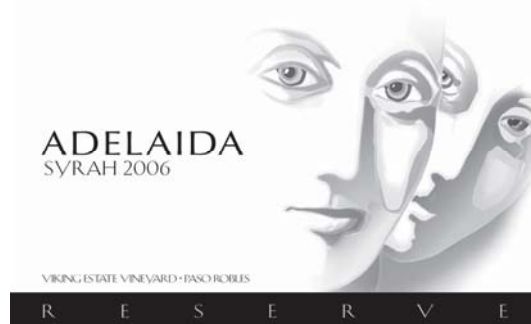


SYRAH RESERVE 2006
VIKING ESTATE VINEYARD
Clone Estrella Selection, Rootstock 110R

A unique combination of mountain elevation, limestone subsoils, coastal influenced weather patterns and clone selection are the hallmarks of the Viking Vineyard. Planted on a steep canyon slope, this small one and a half acre section of the 15 acre property lies on a low moisture retaining ridgetop, the south side of Peachy Canyon Road, on Paso Roble's Westside. Based on vines sourced from Chapoutier's famed Hermitage Vineyard in France's northern Rhone, known locally as the Estrella selection, the wine reflects an introspective character, an inner depth that is best revealed with age or decanting.

A short Winter rainy season spurred early growth, followed by a glorious long Summer of warm days and cool nights, leading to an early September picking date. Ripeness balanced by mountain influenced natural acidity characterizes the Viking fruit. Destemmed, the berries are allowed a three day temperate soak, followed by fermentation in small open top vats, utilizing native indigenous yeast. Hand punch downs kept the cap immersed in the actively fermenting juice. When dry, the new wine was drawn off, separating the free run from the press fraction and moved to barrel. It underwent a natural malolactic conversion, and rested for 20 months on its lees. The use of one third new French oak barrels ensured a subtle spice addition, allowing dominance of the primary fruit.

Opaque color leads to aromatics of violets, lavender and always the inherent minerality of the terroir. Firmly structured with bright natural acidity, there is a sense of good breeding in the wine's taut, thoroughbred style. Continued aeration reveals hints of game, wood smoke and chocolate essence. Recommend decanting for two hours or cellar up to five years.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Viking Estate Vineyard
Elevation: 1,500-1,700 feet
Grade: 30%
Soils: Calcareous Limestone
Clone: Estrella Selection
Rootstock: 110R
Planted Acres: 1.5

VINTAGE DETAILS:

Varieties: 100% Syrah
Cases: 235 cases produced
Release Date: April 1, 2009
CA Suggested Retail: \$65

HARVEST DATES:

September 6th, 2006

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.60
TA: 6.60 g/L
Brix: 26.5°
Yield: 1-1.5 tons/acre
Fermentation: five ton open top tanks,
native yeast

COOPERAGE:

Barrel aged 20 months in 100% French oak (33% new).
Bottled: June 12th, 2008,
Unfined, Unfiltered.