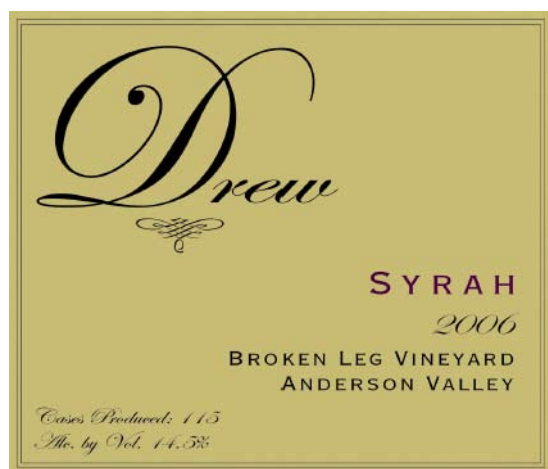




2006 SYRAH, BROKEN LEG VINEYARD, ANDERSON VALLEY



Located on the North West side of Anderson Valley ('the Deep End'), This steep ridgetop vineyard is located on a South exposure approximately 850' above sea level. The vineyard was planted in the mid 70's by Steve Williams who still farms it today.

The idea behind the name, Broken Leg came about during his last day of planting his vineyard, one day before he was to leave for France for a little R&D and R&R. Unfortunately, instead of a vine going in a hole, his foot did while breaking his leg in the process. He still managed to catch his flight to France the next day albeit with a cast on!

The color is a deep purple hue. The nose is generous with aromas of violets, white chocolate and blueberries. The flavors have seductive and wild fruits with the aromas with black cherries and raspberries. The structure is aligned and very cellar worthy. Will age 10-15 years. Great with leg of Lamb or Rib Eye steak!

Finished Wine Technical Specifications

Vineyard:	100% Broken Leg	pH:	3.72
Harvest Date:	October 27, 2006	TA:	5.8 g/L
Sugars at Harvest:	25.7 degrees brix	Alcohol:	14.5% by vol.
pH at Harvest:	3.55	Bottling Date:	August 2004
TA at Harvest:	7.6 g/L	Release Date:	May 2008
Oak:	2-3 yr French Oak for 11 months	Suggested Retail:	\$35.00 per bottle
		Number of Cases:	115 cases

Cold soaked for four days, 15% Stem inclusion, 8% Viognee. Gravity racked twice.
Bottled unfinned, unfiltered

Vineyard Details

Tons per Acre:	1.8 tons per acre	Trellis:	Vertical Shoot Position
Variety:	Syrah	Pruning:	Spur Pruned
Clone:	50% Clone 1, 50% Durell	Orientation:	Rows run on a contour
Rootstock:	3309p	Slope:	10%
Planted:	1976	Aspect:	South-East
Spacing:	5x10	Soil:	Silty clay loam over sandstone bedrock, 2ft