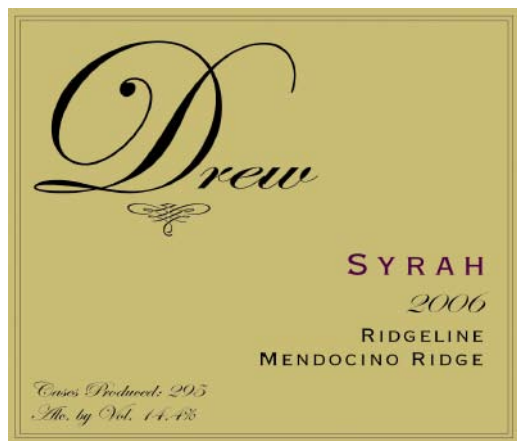




2006 SYRAH, "RIDGELINE", MENDOCINO RIDGE



The Mendocino Ridge AVA is an exciting new AVA in California located on the North Coast just north of the Sonoma Coast AVA. This newer AVA is one of the very few in American AVA's based on proximity to the Pacific Ocean and altitude. As such, in order to qualify a vineyard must be approximately 12 miles from the ocean and at least 1,200 feet above sea level. It got its nickname, 'islands in the fog' due to its non-contiguous nature and that the fog line is typically at an elevation of 800'. As members, these vineyards get more sunlight, more intense coastal wind and more rain and are typically on very steep slopes. This all translates into intense wines with great structure and complexity!

This wine is comprised of two very radical, ridge-top vineyards. The Perli Vineyard is 12 miles from the ocean and is perched 2,400 feet above sea level on a very thin and steep east facing slope.

The Berry Vineyard is located on top of Greenwood Ridge, 6 miles from the ocean and 1,500 feet above sea level on a steep south-east face.

The nose has aromas of hard cherry candy, floral spice and fresh black pepper with a core of ripe blood plums. The flavors are seductive with wild berry fruits with black cherries and mocha notes with hints of carpaccio. The structure has terrific balance with firm tannins making for a long and consistent finish.

Vineyard Technical Specifications

Vineyard:	Perli Vineyard (52%)	Vineyard:	Berry Vineyard (48%)
Variety:	Syrah	Variety:	Syrah
Harvest Date:	October 12, 2006	Harvest Date:	October 25, 2006
Tons/acre:	1.8 - 2 T/A	Tons/acre:	1.8 T/A
Sugars:	25.6 degrees brix	Sugars:	25.5 + degrees brix
pH:	3.4	pH:	3.5
TA:	7.8 g/L	TA:	7.7 g/L
Clone:	877, Syr Noir, McDowell	Clone:	Clone 1
Spacing:	6x8 feet	Spacing:	5x8 feet
Slope:	Steep	Slope:	Steep
Aspect:	East, South-East	Aspect:	South-West
Soil:	Silty clay loam	Soil:	Silty clay loam, 2ft.

Finished Wine Technical Specifications

Alcohol:	14.4% by vol	Bottling Date:	August 2007
TA:	6.8 g/L	Release Date:	May 2008
pH:	3.72	Number of Cases:	294 (750ml x 12)
Oak:	1, 2, 3 year old seasoned French oak	Suggested Retail:	\$30.00 per bottle
Clones:	48% clone 1, 36% clone 877, 11% McDowell selection, 5% Syrah Noir		