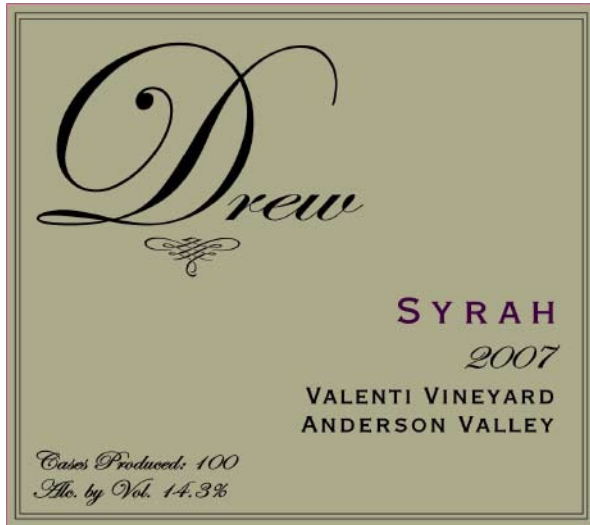




2007 SYRAH, VALENTI VINEYARD, ANDERSON VALLEY



The Valenti Vineyard is located on the top of Greenwood Ridge, 6 miles from the ocean and 1,300 feet above sea level on a steep north-east facing slope that overlooks the Anderson Valley to the East. This is a challenging site with daily maritime winds resulting in cooler temperatures throughout the growing season. The harsh natural conditions lends itself to naturally low yields resulting in correct acidity and lower sugar levels at harvest time. These cool conditions result in an extremely poised Syrah with aromas of black pepper surrounded by blackberries and black cherries. The structure is serious and elegant.

The color is a deep purple hue. The nose is 'full on' with aromas of fresh cracked black pepper, violets, huckleberries and blackberries with hints of game and leather. This wine is intense but restrained with a wonderful balance of structure and fruit. The flavors are seductive with wild berries, game, pepper and black cherries. Great with Leg of Lamb or a Rib Eye steak!

*91 points Stephen Tanzer's IWC,
90 points Wine Spectator*

Finished Wine Technical Specifications

Vineyard:	100% Valenti	pH:	3.68
Harvest Date:	November 6, 2007	TA:	5.8 g/L
Sugars at Harvest:	24.8 degrees brix	Alcohol:	14.3% by vol.
pH at Harvest:	3.55	Bottling Date:	August 2008
TA at Harvest:	7.3 g/L	Release Date:	October 2008
Oak:	2-3 yr French Oak for 11 months	Suggested Retail:	\$30.00 per bottle
		Number of Cases:	100 cases

Cold soaked four days, 30% stems, 20% whole cluster fermentation
Bottled unfinned, unfiltered.

Vineyard Details

Tons per Acre:	1.2 tons per acre	Trellis:	Vertical Shoot Position
Variety:	Syrah	Pruning:	Spur Pruned
Clone:	100% Clone 1	Orientation:	Rows run NE by Sw
Rootstock:	3309p	Slope:	10%
Planted:	2001	Aspect:	East, Northeast
Spacing:	6x8	Soil:	Silty clay loam over sandstone bedrock, 2ft