

2006 BREGGO CELLARS
ANDERSON VALLEY

S Y R A H

RELEASE DATE	April 1, 2008
HARVEST	October 28, 2006 at 25.6° Brix
GRAPE SOURCE	Zicherman-Roemer Vineyard between Boonville and Philo in the Anderson Valley Appellation. Syrah clone 174 on SO4 rootstock.
CASES PRODUCED	192 cases (8 barrels) Produced and Bottled at the Winery
FERMENTATION	7 Day Cold Soak at 55°F 7-9 Day Primary Fermentation 88-94°F 10 Day Extended Maceration 25% Whole Cluster Fermentation
AGING	15 months – 60 gallon (228L) French oak barrels – 25% new Coopers – Claude Gillet, and Sirugue
TECHNICAL NOTES	Bottled without fining or filtration on February 15, 2008 Alcohol: 14.6 % pH: 3.79 Total Acid: 5.1 g/L
THE VINTAGE	“The 2006 harvest registered as the largest in Anderson Valley history. After a modest crop in 2005, the vines had stored some extra energy. A perfect bloom and fruit set in the spring, some unusual heat in July and August, and eager vines led to rambunctious vigor. We sought concentration. Nature offered abundance. In the end, the Breggo winemaking team achieved balance — elegant wines of power.”
VINEYARD NOTES	“Harvested at the very end of October, the vineyard achieved surprising ripeness for cool-climate Syrah. Syrah is known for a dramatic berry softening as the fruit approaches ripeness, yet even in late-October the berries were remarkably firm – like little black marbles. After almost daily tasting of berries in the vineyard, the decision to pick was made when the flavors of spice and fruit were perfectly balanced.”
WINEMAKER’S COMMENTS	“Our inaugural Syrah has abundant varietal character. Fruit aromas of blackberries, cassis and plum are counterbalanced by notes of cocoa, coffee, and smoke. Classic black pepper, hints of dried meats, and mushrooms further the complexity. The mouth is rich and opulent with plenty of intense flavors of black cherry and a very long finish. The ample structure suggests that this wine will age gracefully for many years.”

—Ryan Hodgins