

Breggo CELLARS

2007 ANDERSON VALLEY SYRAH

THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was very different. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor and intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
VINEYARDS	One-half Syrah Clone 174 from Zicherman-Roemer Vineyard between Boonville and Philo and one-half Syrah Clone 388 from Ferrington Vineyards near Boonville in the Anderson Valley Appellation
HARVEST	October 15 and 30, 2007 at 24.8° Brix
FERMENTATION	Seven Day Cold Soak at 55°F Nine Day Uninoculated Primary Fermentation at 88-94°F Fourteen Day Extended Maceration 25% Whole Cluster Fermentation
AGING	Aged thirteen months in 60 gallon French oak barrels – 37% new Coopers include Claude Gillet, Cadus, and Sirugue
TECHNICAL NOTES	Alcohol: 13.9 % pH: 3.64 Total Acid: 5.3 g/L
CASES CRAFTED	Three hundred and ninety cases (sixteen barrels) bottled without fining or filtration on December 4, 2008
RELEASE DATE	March 1, 2009
WINEMAKER’S COMMENTS	“This <u>is</u> cool climate Syrah. Savory aromas of black pepper, pipe tobacco, bacon and caraway are balanced by sweet notes of black cherry, honey, and mission figs. Hints of tea leaves, beef jerky, and forest floor give additional depth and complexity to the nose of this striking wine. On the palate, flavors of ripe blackberry are juxtaposed with the taste of olive tapenade, and salami. The texture of is both mouth filling and luxuriously rich. Abundant tannins will give this wine a long life allowing it to age gracefully for many years.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker