



NAPA
CELLARS

2006 SYRAH NAPA VALLEY

VINEYARD INFORMATION

Grapes for the 2006 Syrah were sourced predominantly from the Dyer Vineyard in Carneros. Nestled in the hills of South Napa, Dyer Vineyard is planted on a northwest-facing hillside receiving excellent sun exposure. The climate is relatively cool and the fruit is slow to ripen, allowing for a long hang time. The soils are composed of clay loam and the slope lends itself to good drainage. Dyer Vineyard provides Syrah for some of the Napa Valley's most highly regarded wineries, including Nickel & Nickel.

WINEMAKING

Our Napa Cellars 2006 Syrah was fermented using the delestage method favored by many top Bordeaux chateaux. During this process, the fermented wine is raked into an empty tank, allowing the cap to settle to the bottom. The wine is then returned to the original tank, splashing the juice over the cap, helping to develop deeper color and greater flavor extraction. It also serves as an opportunity for seed removal, helping to eliminate harsh tannins in the finished wine. After a 14-day maceration, the wine was transferred to smaller barrels consisting of 100% American oak, where it was aged for 17 months.

WINEMAKER NOTES

The Napa Cellars 2006 Syrah has hallmark characteristics of the varietal with jammy notes and a smoky character on the nose. On the palate, boysenberry jam and hints of chocolate are interwoven with black licorice on the finish. This wine pairs perfectly with a braised lamb shank or even a peppered steak from the grill.



HARVEST DETAILS

Date: Sept. 23rd - October 12th, 2006

Varietal: 100% Syrah

WINE INFORMATION

Alcohol: 14.9%

T.A.: .56g/100ml

pH: 3.95

Oak: 100% French Oak, 17 months

Cases: 250

Release Date: July 2008