



Spicerack

Vineyards

S Y R A H

“ P U N C H D O W N ”

S O N O M A C O A S T

• H I G H L I G H T S •

- Sustainable farming practiced in two superb, cool climate sites on Sonoma Coast brings intensity of flavor balanced by bright acidity
- Maturation in 100% neutral French oak allows purity of site and varietal to show through. Touch of Grenache adds “pop”
- Careful harvest and winemaking decisions showcase intensity – but within a balanced framework

• V I N T A G E 2 0 0 7 •

Winter precipitation in 2007 along the coast north of San Francisco was much lower than in 2006 and we consider 2007 a drought year in many regards. After a moderate Spring and early Summer a heat spike in August was followed by a welcome cooling trend in September and the vines ripen slowly through harvest.

• T W O C O O L C L I M A T E V I N E Y A R D S •

Our “Punchdown” Syrah comes from two unique sites. The “Rodgers Creek” hillside vineyard, planted in 1997, is next to the “Durrell” and “Les Pierres” vineyards and is the home of David Ramey’s critically-acclaimed (\$65) Syrah. Thin, sandy soils and gusty winds define the site and deliver superb cut and white pepper notes reminiscent of Rhône Valley Syrah. The soil profile is of volcanic origin and provides good drainage. The balance of the blend hails from southwestern Sonoma and provides a fullness and “meatiness” we like. In short, these are exceptional cool-climate environments for Rhône varietals.

Regional Composition: 100% Sonoma Coast

Varietal Composition: 94% Syrah 6% Grenache

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Compact bunches of tiny Syrah berries were hand-harvested on September 26 and October 9. Our Syrah clusters were hand sorted, destemmed & crushed (5% whole berry) and “cold soaked” for four days in open-top temperature-controlled fermenters. Warm fermentation temperature (85°) moved fermentation along and multiple “punchdowns” kept the cap well immersed in its dark and delicious fermenting must. On Day 11 the still-fermenting Syrah was gently pressed into French oak barriques where it completed primary and secondary fermentations. Press fractions were kept separate (and ultimately not used). Our neutral French barrels were very high quality, but all were fully “seasoned” and imparted no measurable oak flavor to the wine. This let the purity of this noble variety and its superb vineyard sites shine through. Twelve months maturation in these French neutral barrels was supplemented with five rackings which contributed exotic spiciness and wonderful, smooth but subtle mouth-feel. Our assemblage in November 2008 included a touch of Grenache which built brightness and balance.

We call our Spicerack Syrah “Punchdown” to reflect the many times the cap was punched down during fermentation. It is very enjoyable now as it displays the richness and varietal typicity of great California Syrah with nuances of Rhône-esque white pepper. Oak and alcohol are very minor players. Under proper cellar conditions it should improve for several years.

pH: 3.69 TA: 0.66 g/100mL Alcohol: 14.0% Total Production: 19 barrels Suggested Retail Price: \$25.00

JONATHAN & SUSAN PEY

Growers – Vintners - Stewards

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www.SpicerackVineyards.com