



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
- Co-fermentation with Viognier enhanced color and mouthfeel and touch of Grenache added “pop”
- Careful harvest and winemaking decisions showcase varietal intensity – but within a balanced framework

• V I N T A G E 2 0 0 8 •

2008 will be remembered for its extremes – frost, drought and forest fires. Early budbreak led to frost losses followed by a drought and heavy winds during flowering, all lowering crop size. A heat spike in early September was followed by a welcome cooling trend and the vines ripened slowly through harvest and delivered delicious flavors – at least for what was left on the vine.

• 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 at about 800 feet on Sonoma Mountains southwest side and is the home of David Ramey’s critically-acclaimed (\$60) Syrah. Thin, sandy soils and gusty winds define the site and deliver superb cut and white pepper notes reminiscent of some Rhône Valley Syrah. The soil profile is of volcanic origin and provides good drainage. The balance of the blend hails from Sonoma Mountain 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, 4% Viognier, 2% 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 4. 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 must. Co-fermentation with Viognier enhanced color and mouthfeel. On Day 11 the still-fermenting must was gently pressed into French oak barriques where it completed primary and secondary fermentations. Press fractions were kept separate (and ultimately not used). Our French barrels were very high quality, and only 20% new, thus contributed minimal new oak flavor to the wine. This let the purity of this noble variety and its superb vineyard sites shine through. Twelve months barrel maturation was supplemented with four rackings which contributed exotic spiciness and wonderful, smooth but subtle mouthfeel. Our assemblage in November 2009 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 typicality of great cool climate California Syrah with nuances of Rhône-esque white pepper. Under proper cellar conditions it should improve for several years.

pH: 3.62 TA: 0.67 g/100mL Alcohol: 14.5% Total Production: 14 barrels Suggested Retail Price: \$25.00

JONATHAN & SUSAN PEY

Growers – Vintners - Stewards

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www.SpicerackVineyards.com