



## *2009 Vintage Notes*

What a year! A long, slow and steady growing season translated into a great year for structure and beautiful tannins. The vines, bearing their fifth crop had the maturity to develop mid palate richness. Asking a bit more work out of the vines insured balanced growth, which in turns developed mature flavors and tannins in the grapes.

Syrah isn't the 'smartest' grape variety, tending to use up all the soil' water early on, and then suffering the rest of the season. We trick them to work hard from the beginning by leaving extra buds on the vine in the spring so all the shoots are moderate length. Once the vine slows its growth, the extra shoots are removed resulting in a smaller canopy that's easier for the vine's roots to maintain. In addition our trusty cover crops soak up the extra spring moisture and nutrition and the result is strong, well-developed vines that handle their crop with grace and style.

The three different clones that are in Yorba Syrah all add their own lovely characteristic – Clone 174 has bright lively fruit, clone 470 dark exotic spice and the Noir rich blackberry all combine into a layered, complex structure. We toss 30% whole clusters into the fermenters, which give intriguing nuances of spice and complexity, while the powerhouse fruit and texture insure beautiful balance.

This wine has it all: plush dark fruit and intriguing exotic spice, with complex layers of texture insuring a beautiful balance. Maybe rosemary crusted butterflied leg of lamb on the grill?

## *The Details*

Selections: Entav 470 & 174, Noir Selection

Rootstocks: 420A and 101-14

Vineyard Planted: 2003

Vine Spacing: 5' x 8'

Harvest Date: Sept 15, 2009

Must Analysis: 24.7 Brix, 3.7 pH, 4.5 TA

Yield: 3.0 tons per acre

Retail: \$32 per bottle

Fermentation: Open top, 1 ton lots

Aging: 11 months French Oak, 20% new

Bottled: August 30, 2010

Alcohol: 14.1%

Acidity: 5.7 g/l

pH: 3.9

Production: 367 cases

Release Date: November 2014