



Zacherle Wine: 2008 Syrah Chalk Hill

Vineyards: Our Syrah grapes are sourced from the Piziali Vineyard is located in a cool site on the south-eastern corner of the AVA (Chalk Hill/Russian River Valley) with select ENTAV clones on volcanic tuff and loam. The Petite Sirah is sourced from a vineyard in Knights Valley, Lava Vine Vineyard, which has soil composed of petrified wood and volcanic tuff soils. The blending of these two sites and varieties emphasizes richness on the palate along with dark fruits and spice tones.

Tasting Notes: The inky dark color offers beautiful aromatics of black and red pepper corns, lavender like floral notes, with hints of toasted oak, candied licorice and bergamot. The palate is bold, fleshy and filled with baked blackberries, black cherries and maple syrup. There is a long sustained finish that carries notes of leather and Asian/five spice. Best from 2011 to 2018

Technical Notes:

Blend: 85% Syrah and 15% Petite Sirah

Harvest Date: October 25th 2008

Harvest Chemistry: Brix: 24.4 Total Acidity: 4.7 g/L pH: 3.85

Vinification: 20% whole cluster and 80% destemmed fruit were mixed in small open-top fermenters, cold soaked for 5 days, warmed and then inoculated with D-254 yeast, punched down 3 times per day and pressed at dryness. Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 30 months in barrel. Racked and blended prior to bottling without filtration.

Barrel Program: 100% neutral French oak

Wine Chemistry: Alc. v/v: 14.6% pH: 3.90 Total Acidity: 4.3 g/L

Cases Produced: 178

Zacherle Wines
1501 Cedar St.
Calistoga CA 94515
707-337-9072