



**Zacherle Wine:** Syrah 2007 Chalk Hill

**Vineyard:** Our Chalk Hill Syrah was sourced from the corner of Knights Valley and Chalk Hill in the Franz Valley of Sonoma. A small and unique micro climate which can be extremely cool (prone to frost every year) and moderately warm (region II with about 2500-3000 degree days per growing season). The soils at the Piziali Vineyard are made up of compacted Tuffa or volcanic ash with a clay-loamy like texture. The orientation is a northeast hill side that is well drained and devigorated with a select root-stock allow for slow maturation and long hang time. We also blended in some of our Petite Sirah from Lava Vine Vineyard comprised of petrified wood and Tuffa that adds both color and girth to this wines character.

**Tasting Notes:** The color is a deep garnet red with subtle purple hues offers aromas of dark fruits from wild blackberries, cherries and hints baked blue berries followed by hints of leather-earth/bark notes, red peppercorns/bay leaves along with hints of violet. The palate texture is soft and fleshy that is broad and lengthy, yet firm and structured. Flavors of baked plum, black strap molasses and blackberry jam fill the mouth, finishing with cocoa and a firm tannin back bone. Best from 2009 to 2018.

**Technical Notes:**

Blend: 92% Syrah from Piziali Vineyard in Chalk Hill and 8% Petite Sirah from Lava Vine Vineyard in Knights Valley

Harvest Date: September 19<sup>th</sup> (PS) and October 15<sup>th</sup> (SY) of 2007

Harvest Chemistry: Brix: 24.3 Total Acidity: 7.5 g/L pH: 3.87

Vinification: Destemmed to a small temperature controlled fermentor, cold soaked for 4 days @ 55 F, warmed and inoculated with select Rhone yeast. The fermentation temperatures peaked at about 88 F and was pumped over 2 to 3 times per day and pressed at dryness (12 days total maceration). Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 23 months in barrel. Racked and blended prior to bottling.

Barrel Program: 100% neutral French oak barrels (2<sup>nd</sup> use tight grain)

Wine Chemistry: Alc. v/v: 14.6% pH: 3.68 Total Acidity: 7.0 g/L

Bottled: August 2009 Cases: 258 cases

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