



Zacherle Wines: Syrah 2006 Crowley Vineyard Spring Mountain District

Vineyard: The Crowley Vineyard is located near the top of Spring Mountain at about 2000 ft and boasts volcanic red terra soils (Aiken) and unique vine material selected from vineyards in the Northern Rhone Valley of France. Its southeastern aspect is often shaded in the afternoon and together with the altitude it often behaves like a cool climate site. The flavor is consistent from year to year with a notable red pepper-corn aromas and firm mountain style tannin. The Biodynamically farmed fruit of Joan Crowley's vineyard is a pure expression of place.

Tasting Notes: A deep garnet color with subtle purple hues offers aromas of dark cherry, wild blackberries followed by hints of tobacco, red peppercorns along with hints of violet and brown spices. The palate texture is soft and fleshy that is both broad and lengthy. Flavors of baked plum, tamarind and peppery spice fill the mouth, finishing with a firm tannin back bone. Best from 2009 to 2017.

Technical Notes:

Blend: 100% Syrah from Crowley Vineyard on Spring Mountain Napa Valley

Harvest Date: September 3rd, 25th and October 15th of 2006

Harvest Chemistry: Brix: 25.3 Total Acidity: 7.2 g/L pH: 3.75

Vinification: Destemmed to a small open-top fermenters, cold soaked for 7 days, warmed and allowed to ferment uninoculated, The fermentation temperatures peaked at about 85 F and was punched down 2 to 3 times per day and pressed at dryness (15 days total maceration). Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 26 months in barrel. Racked and blended prior to bottling.

Barrel Program: 100% neutral French oak barrels

Wine Chemistry: Alc. v/v: 14.5% pH: 3.85 Total Acidity: 5.5 g/L

Bottled: December 12th, 2008 Cases: 100 cases

Zacherle Wines
1501 Cedar St.
Calistoga CA 94515
707-337-9072
Fax: 707-942-4661
nile@zacherlewines.com
www.zacherlewines.com