

# 2006 Sonoma County Syrah

**VINTAGE:** 2006

**APPELLATION:** Sonoma County

**COMPOSITION:** 100% Ladi's Vineyard Syrah

**OAK PLAN:** 45% New Oak - 100% French

**BOTTLED DATE:** March 25, 2008

**ALCOHOL:** 14.3% harvested at 26 Brix

## WINEMAKER COMMENTS:

Ladi's Vineyard is located in a small valley between four famous Sonoma County appellations: Chalk Hill, Bennett Valley, Sonoma Valley and Russian River. Cool mornings and warm afternoons produce a noble Syrah in a sophisticated Rhone style with an appealing, perfumed fruit. In the early morning, the fruit was hand harvested then cold soaked for 60 hours using 40% whole berries. The wine was kept in cool temperatures in open top tanks, with submerged caps, and pumped over twice daily. The grapes were pressed off at 2° brix with all fermentation and maloactic in barrel.

## TASTING NOTES

Stone fruit, roasted coffee, and grilled meats are entwined with plums, blackberries, and white pepper. The sensory experience is a smoother tannin made in the European style, where flavor and depth are not overshadowed by high levels of alcohol. The bright entry shows off more plum with leather, white pepper and spice. This leads to a rich and full mouth feel displaying dried cherries, clove, nutmeg, and glimpses of jasmine and dried rose petals. The finish is long and smooth, yet deep and complex enough to please the most dedicated Syrah lover.



**Pairs Well with :** Beef, lamb, middle Eastern dishes, heavier pastas, pork, spicy soups, Madeira Sauces and dark chocolate.

**Recipes :** Mascarpone cheese steak, tangy spare ribs, red bean and ground beef chili, venison stew, lamb chops with balsamic reduction, beef bourguignon, grilled Portobello mushrooms, beef curry, brownies, anything with chocolate in it.