



Saracina Syrah Rodgers Creek vineyard 2006

Vintage and Release Information

Sonoma Coast 2006
Production of 124 cases
Release Date: Unreleased

Technical Data

15.3 % alcohol by volume
0.59 gm/100 ml titratable acidity
pH 4.04
Bottled June 20, 2008

Varietal Composition

100% Syrah

Vineyards

The Rodgers Creek Vineyard lies in the hills east of the Petaluma gap in the Sonoma Coast Appellation. Our southwest-facing block is planted with an Alban selection clone, originally taken from Cote Rotie, on 101-14 rootstock. The grapes struggle to ripen due to the vineyard's extremely cool site and windswept aspect, making for a "white-knuckle" harvest every year. This struggle for ripeness and an exciting clone make this site so superlative for syrah.

Harvest

The location of this vineyard seems to mitigate the extremes of any harvest, good or bad. Budding was generally late in 2006 but normal for Rodgers Creek. The July heat spikes in Sonoma County were moderated by cool afternoon breezes that are a daily occurrence for this vineyard.

Winemaking and Cooperage

The grapes were hand-picked at full maturity. Nearly 35% of the fruit was put into open tops as whole clusters and treading by foot. The remainder was de-stemmed and gently crushed on top. Native yeast fermentation began seven days later and was complete by November 16. During fermentation, we used gentle aerative pumpovers to keep the skins in contact with the juice. Post-fermentation maceration with heat followed for approximately one week. The wine was aged in Francois Freres oak barrels (40% new) for 18 months, which included six months of native malolactic fermentation. We bottled the wine unfiltered.

Winemaker Alex MacGregor

Consulting Winemaker David Ramey

Winemaker's Tasting Notes

Black garnet in color, this stunning wine offers a nose of white pepper, green olive, dried herbs, bacon fat and maple syrup. The palate is equally impressive, with ripe black fruits, game and a smoky inner mouth perfume. It is a true expression of extended California ripeness, in a very cool site, with more than a suggestion of the Northern Rhone. This wine can be enjoyed now or cellared for five to 10 years.