

Mariah
VINEYARDS



SYRIAH 2006 SYRAH

\$26/bottle

Huge ripe blackberry fruit, some plum and hints of anise and cedar on the nose. Lots of spice and some beautiful floral notes of violets accent the deep fruit flavors. Toasty oak and a soft round finish. Bits of white pepper spice on the finish.

A lush Syrah!

Harvest Dates: Sept. 28-30, 2006

Harvest Brix: 26

pH: 4.03

Total Acidity: 0.58

Alcohol: 14.5%

Oak Age: 20 months, French oak

Bottling Date: Aug. 11, 2008

Case Production: 51

The vines are grown in a sustainable matter and are dry farmed for better varietal character and flavors. The grapes were hand picked, sorted and destemmed into a tank. The juice was cold soaked for a few days and underwent natural yeast fermentation.

The wine was aged in a combination of 42% new French oak barrels, with the remaining portion in older French oak barrels for 20 months, and utilizing a special Syriah Syrah barrel regime.

HAND PICKED - HAND SORTED - HAND HARVESTED - TRULY A HANDMADE WINE

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