

## 2009 *Syrah*

### TASTING NOTES

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In 2007, after the winery was *built* and the road was paved, *there was a half acre STRIP OF LAND* in front of our EXISTING VINEYARD that we wanted to *plant* with grapes. But WHAT KIND? Serious debate *ensued*. After much THOUGHT AND DISCUSSION we decided to plant a NEW GRAPE: *STRAH*. Partly, *we liked* the fact that it is *thought by some* that the *ANCIENT ROMANS* planted this GRAPE in *Vienne*, now known as COTE ROTIE. Partly we did so *because*, when Syrah is good, IT IS VERY VERY GOOD, and we'd tasted some *SPECTACULAR STRAHS* from our PRITCHARD HILL neighborhood. And partly we did so to *try something new*.

So here it is — OUR FIRST: the 2009 *Ovid Syrah*. The GRAPES ARE FROM two Syrah clones: *ALBAN* and SYRAH NOIR. This wine was *barrel-fermented* using Burgundy and Bordeaux barrels, and then AGED ON ITS LEES in a single *BURGUNDY BARREL*.

Unfined, *UNFILTERED*, UNRACKED UNTIL BOTTLING.

This *hedonistic wine EXPLODES* with NOTES of smoke, wild game, *blueberry*, crème de cassis, CAMPFIRE, tar, roasted coffee, *rose petals* and *CRUSHED STONE*. This impossibly *deep* and DARK VIOLET WINE is bursting *with flavor* now and *TIME* WILL ONLY ADD TO ITS VIBRANCY and *personality*.

24 cases made



AUSTIN PETERSON, *Winemaker*    ANDY ERICKSON, *Consulting Winemaker*

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