



2006 SYRAH

Las Madres Vineyard, Carneros

Tasting Notes

Jazz Cellars' 2006 Las Madres Syrah is very distinctive with lovely characteristics of pungent, smoky black olive tapenade, vanilla and spice. The wine is fruit-forward with soft, fine-grained tannins, has excellent color, balance and mouth feel. Syrah lovers will thoroughly appreciate the nose, taste, finish and overall complexity of this wine.

Vital Statistics

Varietal:	100% Syrah (single vineyard)
Vineyard:	Las Madres Vineyard, Carneros (Los Carneros AVA), California
Harvest Date:	November 2, 2006
Harvest Brix:	28.0
Barrel Aging:	25% new French oak / 75% neutral oak
Release Month:	May 2008
Alcohol:	14.6%

Las Madres Vineyard

Located on a Carneros region hillside, snuggled between California's Sonoma and Napa valleys, Las Madres Vineyard produces a distinctive Syrah with lovely characteristics of the varietal. Planted with a combination of 300 and 174 clones on hillside slopes, the grapes receive plenty of hang time to develop classic, intense Syrah flavors. The 300 block provides a strong core of forward fruit while the 174 block yields more structured earthy components. Jazz Cellars' Las Madres Syrah combines fruit from both of these blocks for greater complexity in the finished wine.

Winemaking Notes

The 2006 growing season ran late into the fall, giving the fruit plenty of time to mature on the vine. The grapes were harvested on November 2, 2006 and spent 5 days in cold soak prior to fermentation. Following fermentation, the wine was aged in a combination of 25% new French oak and 75% neutral oak barrels. The wine spent a total of 17 months of barrel aging prior to bottling in late April, 2008.

Production

100 cases.