



## 2007 SYRAH

Las Madres Vineyard, Carneros

### Vital Statistics

Varietal:	100% Syrah (single vineyard)
Vineyard:	Las Madres Vineyard, Carneros (Los Carneros AVA), California
Harvest Date:	October 14, 2007
Harvest Brix:	27.0
Release Month:	January 2011
Alcohol:	14.5%

### Las Madres Vineyard

Located on a Carneros region hillside, 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 2007 growing season was more typical than the prolonged 2006 season. The grapes were harvested on October 14, 2007 after a few days of late fall rain and spent 4 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 18 months of barrel aging prior to bottling in May 2009.

### Tasting Notes

A superb Syrah featuring garnet purple color with bold cherry and sundried tomato-asparagus tart aromas with a supple, satiny, dry-yet-fruity medium-full body. The wine is fruit-forward with soft, fine-grained tannins and just the right level of acidity to give it a very smooth mouth feel. Offers savory dried raspberry, pickle, and exotic spice nuances on the long, expressive finish.

### Medals

GOLD – 94 Points (Exceptional) Beverage Tasting Institute World Wine Championship – Jan 2011  
SILVER – 2010 Monterey Wine Competition  
BRONZE – 2010 San Francisco Chronicle Wine Competition