

BURROWING OWL

estate winery

2006 SYRAH



CSPC: 608828

UPC: 6-26990004066

Price: \$35

Sales Contact:

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Tasting Notes:

The aroma of this wine is a very complex mixture including discernible notes of ripe black berries, plum, smoky bacon, vanilla, toast, black and white pepper. On the palate, the wine delivers huge mid-palate richness and tremendous length made possible by a big extraction of smooth, well-integrated tannins and lively acidity. This is definitely a wine to put down for the medium term, but can be enjoyed in its youth after several hours in a decanter, and served with robust, hearty dishes such as leg of lamb, osso bucco, and strong cheeses.

Bottling Date: May 2008

Cases Produced: 2,359 Unfiltered, unfined.

Vintage Notes/Winemaking:

The grapes for this wine were harvested in October, 2006 from Burrowing Owl Vineyards in Oliver. The fruit was de-stemmed and crushed into closed top stainless steel tanks and inoculated with our preferred yeast strains. The fermentation went for approximately 20 days on skins before the wine was pressed off and transferred into barrels for malolactic fermentation (MLF). At the conclusion of MLF, the wine was racked off of its lees and transferred back into a mixture of French, American, and Russian oak barrels (25% new oak) where it was aged with occasional rackings until just before bottling.

Cellaring: Drink now through 2013.

Analysis:

Alcohol: 14.5%

Sweetness Code: 0

pH: 3.72

Titrateable Acidity: 6.9g/L

Residual Sugar: 2.2g/L