



2006 Estate Syrah Crimson Hill Vineyard

Harvest Date:	Sept 9, 2006	Bottling Date:	Dec 18, 2007
Harvest Brix Average:	28.6	Alcohol:	14.5%
Harvest Acid:	6.8 g/l	Acid:	5.5
Harvest pH:	3.79	pH:	3.81

Our 2006 Syrah is from our Crimson Hill Vineyard in the Red Hills District of Lake County. The vineyard is at 2000 feet elevation and overlooks the southern end of Clear Lake. The 27 acre vineyard is planted on a well-drained hillside consisting of crimson red, volcanic soil that provides the perfect site for growing great red wines. The climate is ideal for mid-to late season reds because the vineyard receives daily full sun with warm temperatures which are tempered by daily afternoon mists. The 4.3 acre Syrah block was propagated from two Alban selections and two Entauv clones for balance, structure and increased complexity.

The grapes were gently de-stemmed and then fermented in numerous small open top vats using multiple yeasts. The vats were either punched down twice daily until fermentation subsided or were fitted with screens to hold the skins under the fermenting wine for the duration of the fermentation. The finished wines were all kept separate and aged in selected barrels until the final blend was decided just prior to bottling. We bottled 967 cases on December 18, 2007.

The wine exhibits aromas of concentrated ripe blueberry, mocha, and Herbs de Provence. The rich fruit flavors consist of layers of sweet plum and blackberry, with a touch of vanilla. This full structured wine calls for heavier or rich fare such as smoked chicken alfredo or barbequed ribs.

Please visit our estate winery, open weekends, at the foot of Clear Lake in scenic Lake County, or anytime on the web at www.ggwines.com.

