



2007 LA CRUZ VINEYARD SYRAH



Given our cooler climate, we produce a gorgeously intense, opulent syrah, and our 2007 La Cruz Vineyard Syrah is no exception. When we first planted syrah on our estate, we were worried the grapes wouldn't ripen properly, given that syrah is a varietal that loves heat. But what we lack in blazing heat, we make up for by leaving the fruit on the vine until the end of October. The longer growing season produces fruit that is rich and concentrated without reaching a high brix, or sugar level.

Hand-harvested in the cool evening, the fruit is hand-sorted, destemmed, chilled to 50 degrees and allowed to cold soak between 5 and 10 days. Once the native yeast takes off and fermentation begins, punchdowns are performed three times a day and the temperature is allowed to rise to 90 degrees. Only free-run wine was used for this bottling, which was drained by gravity overnight. The wine was aged for 18 months in 20% new French oak barrels before bottling.

Cassis, currant, black cherry crumble and fragrant white pepper linger on the nose of this lovely syrah. Bursting with fruit on the palate, there are notes of aromatic cedar, cocoa, cardamom, and vibrant blackberry. Black tea and spice mingle on the finish of this long-lasting wine. Given the mineral-rich soils on which our Syrah grows, there is a distinct limestone quality to this wine, found across the Keller Estate wines. Harmonious tannins are integrated into the mouthfeel, and there is a nice bright acidity that creates an exquisite balance.

Fall and winter dishes make for a perfect pairing with this rich wine. Pair with braised lamb, roasted pork with poached plums and apricots, sheep's milk cheeses, or a dark chocolate hazelnut torte.

Technical Information

Harvest Dates: September 2007
Clones: Noir, 877
Bottling Dates: March 6, 2008
Production: 520 cases
Alcohol: 14.4%
Total Acidity: 0.68g/100mL
pH: 3.46