



2006 Rosella's Vineyard Santa Lucia Highlands Syrah

wine info

Winemaker's Notes:

In 2006 I stayed the course with my winemaking: just a little new oak (25% new French) and used the same yeast (Grenache.) I did however; decide to go with 50% stem inclusion in the fermentation. I absolutely love the added layer of complexity and texture that stems can add to a wine, and finally had the cajones to go with more whole cluster. Not only do we have this lush fruit profile in the Rosella's Syrah, but also we have a nice tannin layer that holds the wine upright and gives it some more presence.

The 2006 has the flavors that I love from Rosella's: cocoa, coffee, blackberry and a kiss of citrus. What I can say that is different about the '06 compared to years past is that it us just more exotic and plush. There is still a great acid profile that gives the wine a freshness, but the wine is just plain crazier to be honest. Winter is coming, and this wine will go great with some hearty braised dishes.

Ryan Zepaltas winemaker

96 cases produced

Harvest dates:
October 28, 2006

Tech Notes:

Clones:
877 & Bien Nacido

15 months in barrel
25% new French oak
14.5% alc
pH: 3.66
TA: .7

