

VA PIANO *Vineyards*



2007 “Columbia Valley” Syrah 30 Barrel Lot

Varietal Composition: 100% Syrah

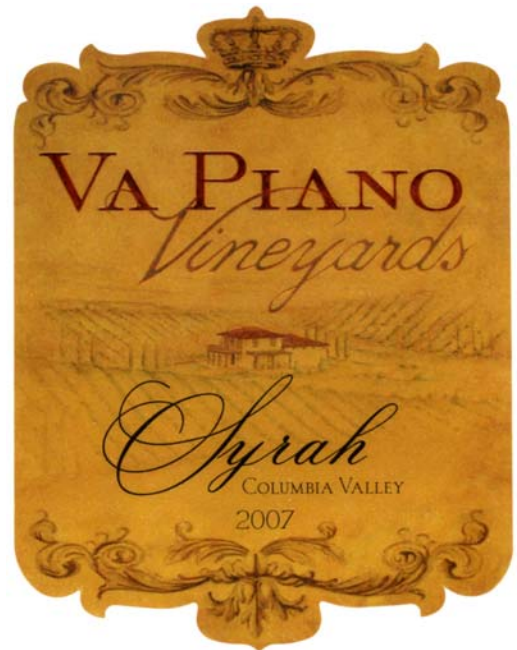
Vineyard Sources:

- 14 % Va Piano Estate
- 16% Minnick Vineyard
- 32% Portteus Vineyard
- 38% Lewis Vineyard

Oak Composition: 30% New French Oak

- Tonnellerie Sirugue
- Tonnellerie Saury
- Tonnellerie La Grande
- Tonnellerie Rousseau

Barrel Aging: 15 months
Chemistry: Alch% 14.5, TA .59, pH 3.84
Bottling Date: January 17, 2009
Case Production: 689 cases



2007 Vintage Description

The 2007 summer started out warm across the state and had several heat spikes well into the 100+ range. Cooler temperatures carried through the state in mid-September slowing down sugar development allowing the fruit to reach optimal ripeness. The 2007 vintage produced higher concentrated fruit in our vineyard blocks due to lower cropping levels, 2 ton per acre average yield. Higher acid levels allowed for more balanced finished wines. This vintage is showing smoother tannins than usual, great acidity but later harvest dates were crucial in obtaining optimal ripeness levels. Overall I am very happy with the results in the vineyards; proofs in the bottle.

Winemaker Notes

This is a monster of a syrah! Vine age and vintage have created this big, dark, ripe and rich wine. On the nose; blueberry, plum, black cherry, and dark fruits dominate with a hint of minerality on the finish. Stylistically this wine may be bigger and richer than the 2006 but it's still balanced with beautiful fruit, structure and acidity. This wine has the overall beautiful balance and depth to go the distance. I would definitely consider decanting this wine. Drink from 2010 – 2020.