

# MARK MORETTI

*Winery*

Bronze Medal Winner  
2008 San Francisco  
International Wine Competition

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## Winemaker's Notes

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### 2006 Syrah, Santa Barbara

#### **Goal of this wine:**

This wine marks our inaugural focus on Rhone style wines. California Syrah, especially from the Central Coast regions, truly have world-class potential. And in the spirit of making wine that is unique, fresh and different, we have chosen the White Hawk vineyard as our launching pad.

#### **Vineyard:**

The White Hawk vineyard is located approximately 21 miles west of the Pacific Ocean and 2 miles north of the town of Los Alamos. Planted at a 900 foot elevation, the vines sit in a pure sand soil base. This soil helps drain off water and nutrients and forces the vines to work hard to produce its high quality berries.

#### **Winemaking:**

Our objective with this 2006 Syrah was to reach a balance between this grape's traditional "big fruit" characteristic with crafting a wine that is extremely well balanced and represented of the unique coastal hillsides where it is grown. We sorted the newly arrived fruit at the winery with 75% destemmed clusters and 25% whole clusters, added the yeast the next morning and then let the skins sit on the juice for about 10 days. Over the course of time, we racked the wine between barrels four times and eventually bottled in late April 2008.

#### **Characteristics:**

This Syrah exhibits ripe fruit, great acidity and balanced tannins with elements of blackberries and spice. It is a big young wine that, if opened now, benefits well from decanting and/or breathing. It will age quite well and you will notice a balanced maturity over the next 6 months to a few years.

#### **Summary of Activities:**

- Harvest: 11-06-06
- Crushed: 11-07-06
- Yeast: 11-08-06
- Ageing: French Oak
- Bottled: 04-25-08