

LA CREMA



SONOMA COUNTY

2006
Syrah

**layered aromas, brooding
intensity and rich, robust character**

"The 2006 La Crema Syrah has aromas that are rich in blackberry, cocoa and pepper. Flavors continue with blueberry, cassis, black licorice and hints of smoke leading to a plush middle and broad sturdy finish."

Melissa Stackhouse, Winemaker

THE SERIES: APPELLATION SERIES

Our Appellation Series was built upon the concept of terroir – capturing individual expression of a varietal in a particular growing region or vineyard site. As part of this ongoing exploration, our winemaking team hand crafts small bottlings of intriguing varietals each vintage. Selected from exceptional Sonoma County vineyards, these special releases are available in very limited amounts.

THE PLACE: SONOMA COUNTY

A native varietal of the Rhône winegrowing region of France, Syrah develops outstanding character in the cooler pockets of Sonoma County. We carefully select vineyard sites that provide mild weather throughout the growing season, where Syrah can ripen slowly on the vine, producing a rich concentration, jammy fruit quality and the varietal's signature intensity.

THE VINTAGE: 2006

The 2006 vintage challenged the vineyard team, with twice the normal rainfall and a late bud break, bloom and harvest. Luckily, warmer temperatures accelerated ripening, bringing naturally high acids into check by harvest time. Harvest kicked off for Syrah on September 20th and ended mid-October.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

When we craft this robust wine, we seek to capture the natural complexity, layered aromas and big, distinctive flavors of cool-climate Syrah. We hand-pick the fruit in the cool early morning, arriving within hours at the winery in small, half-ton boxes. We carefully sorted by hand on a belt delivery system, removing any inferior clusters and debris.

To preserve the fresh fruit components, whole cluster berries were gently destemmed into open top fermenters, then cold soaked for five days at 45°F prior to fermentation to intensify flavors. During fermentation, select lots of wine were punched down by hand three times each day, while other lots were racked and returned to the fermenter (known as delestage) once each day. A portion of the wine was macerated for an extended time to extract maximum color and structure from the skins.

The wine was aged 15 months in French oak (32% new). Toast levels of the barrels ranged from medium to heavy, adding layers of spice, texture and vanilla. Before blending, the lots were "racked" four times, a process where wine is transferred from one barrel to another. Individual vineyard lots were kept separate throughout the winemaking process, to ensure each site's particular characteristics were captured. This gave our winemaking team a rich palette of flavor, structure, complexity and nuance from which to construct the final blend.

THE STATS:

Appellation:	Sonoma County	Alcohol:	14.5%
Composition:	100% Syrah	T.A.:	0.55g / 100mL
Type of Oak:	100% French (32% new) medium and heavy toast levels	pH:	3.75
Time in Barrel:	15 months	R.S.:	0.04%
		Cases Produced:	800