

SPOT ON CELLARS

2006 SYRAH BELLS ECHO VINEYARD

SPOT ON CELLARS
936-B 7TH STREET
NOVATO, CA 94945
SPOT-ONCELLARS.COM

WINE NICKNAME

“SPOT ON”

TERROIR

COUNTY: MENDOCINO.

APPELLATION: MENDOCINO.

VINEYARD: BELLS ECHO VINEYARD.

SITE SPECIFICS: THE VINEYARD IS LOCATED THREE MILES WEST OF HOPLAND AND 15 MILES EAST OF THE PACIFIC OCEAN, IN THE NARROW END OF A LONG VALLEY AT AN ELEVATION OF 575 FEET.

THE SUN DUCKS BEHIND THE WESTERN MOUNTAIN RIDGE OF THE VALLEY IN THE LATE AFTERNOON, PROTECTING THE FRUIT FROM EXTREME WESTERN EXPOSURE. EVENING OCEAN BREEZES PROVIDE NATURAL COOLING OF THE VINEYARD. THIS UNIQUE MICROCLIMATE, COMBINED WITH SUSTAINABLE FARMING PRACTICES, RESULTS IN LOW YIELD AND LONG HANG TIME THAT ENABLES THE FRUIT TO DEVELOP INTENSITY WITH BALANCE. THE SYRAH BLOCK IS PLANTED ON AN EAST-WEST ORIENTATION IN VOLCANIC SOIL WITH SANDY LOAM. THE VINES CONSIST OF TWO CLONES (174 AND 383).



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COLOR AND AROMA

THE COLOR IS DEEP GARNET RED THAT IS CLEAR AND BRIGHT. THE AROMATICS ARE RIPE BLACK CHERRIES, POMEGRANATE, AND DRIED PROVENCAL HERBS, WITH AN UNDERCURRENT OF MOCHA AND WET GRANITE.

FLAVOR PROFILE

THE TASTE MOVES FROM RED AND BLACK FRUIT TO SMOKED MEAT AND MINERALS. THE GRAVELY TANNIS CONTRIBUTE A SAVORY EDGE THAT MIXES WELL WITH THE FIRM ACIDITY, LEADING TO A LONG, LASTING FINISH.

TECHNIQUE

WE WAITED UNTIL OCTOBER 28TH TO HARVEST, PICKING EACH CLONE SEPARATELY. 20% OF EACH CLONE LOT WAS LEFT WHOLE CLUSTER. THE BALANCE WAS DESTEMMED INTO OPEN TOP STAINLESS TANK THAT WAS PUNCHED DOWN BY HAND TWICE DAILY. FERMENTATION WAS NATURAL, COLD, AND STEADY, LASTING 21 DAYS WITH A MAXIMUM TEMPERATURE OF 80°F. EACH LOT WAS PRESSED TO NEUTRAL FRENCH OAK BARRELS (10% NEW) FOR COMPLETION OF MALOLACTIC FERMENTATION AND AGING FOR 10 MONTHS. AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT IN SEPTEMBER 2007, UNFILTERED AND UNFINED.

GEEK INFO

pH: 4.06 / TA: 6.1g/L / BRIX: 26.8 / RESIDUAL SUGAR: 0.00% / ALCOHOL: 15.6%

625 CASES PRODUCED

