

SPOT ON CELLARS

2007 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).



COLOR AND AROMA

THE COLOR IS DEEP GARNET RED THAT IS CLEAR AND BRIGHT. THE AROMATICS ARE DEEP, DARK AND EARTHY, WITH LAYERS OF BLACKBERRIES, CURRANTS, GRAHAM CRACKERS, IRON AND WILD GAME MEAT.

FLAVOR PROFILE

VERY SAVORY, WITH BLACKBERRY COMPOTE, BLOOD ORANGE AND BLACK OLIVES, COMBINED WITH BRIGHT ACIDITY AND FIRM TANNINS.

TECHNIQUE

WE WAITED UNTIL OCTOBER 14TH TO HARVEST, PICKING EACH CLONE SEPARATELY. 20% OF EACH CLONE LOT WAS LEFT WHOLE CLUSTER. THE BALANCE WAS DESTEMMED INTO OPEN TOP STAINLESS TANK AND WAS PUNCHED DOWN BY HAND TWICE DAILY. FERMENTATION WAS NATURAL, COLD, AND STEADY, LASTING 21 DAYS. EACH LOT WAS PRESSED TO NEUTRAL FRENCH OAK BARRELS (10% NEW) AT DRYNESS FOR COMPLETION OF MALOLACTIC FERMENTATION AND AGING FOR 10 MONTHS. AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT ON SEPTEMBER 10TH, 2008, UNFILTERED AND UNFINED.

GEEK INFO

pH: 3.94 / TA: 9.3g/L / Brix: 23.6 / RESIDUAL SUGAR: 0.00% / ALCOHOL: 14.5%

637 CASES PRODUCED

