

SPOT ON CELLARS

2007 SYRAH WHOLE CLUSTER

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

WINE NICKNAME

“INK SPOT”

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 BLACK CHERRY RED. AROMATICS INCLUDE MIXED BERRIES, GREEN OLIVES, LILAC AND DAMP EARTH.

FLAVOR PROFILE

VERY SAVORY FLAVORS, WITH OLIVES, LILAC, ANISE, AND ROASTED MEAT. AS THE WINE OPENS, IT BOUNCES BACK AND FORTH BETWEEN BRIGHT RED BERRIES AND EARTHY MUSHROOM-LIKE CHARACTERS. THIS DEEP AND COMPLEX WINE WILL CELLAR WELL FOR MANY YEARS.

TECHNIQUE

WE WAITED UNTIL OCTOBER 14TH TO HARVEST, PICKING EACH CLONE SEPARATELY. 100% OF EACH CLONE LOT WAS LEFT WHOLE CLUSTER. WE PUNCHED DOWN THE GRAPES BY FOOT AT LEAST ONCE DAILY (WE'RE NOT KIDDING). FERMENTATION WAS NATURAL, COLD, AND STEADY, LASTING 26 DAYS. AT DRYNESS EACH LOT WAS PRESSED TO NEUTRAL FRENCH OAK BARRELS (15% NEW) FOR COMPLETION OF MALOLACTIC FERMENTATION AND AGING FOR 10 MONTHS. AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT SEPTEMBER 10TH, 2008, UNFILTERED AND UNFINED.

GEEK INFO

pH: 3.79 / TA: 8.8g/L / Brix: 23.8 / RESIDUAL SUGAR: 0.00% / ALCOHOL: 14.5%

437 CASES PRODUCED

