

VIADER

NAPA VALLEY

2006 VIADER Syrah

100% Syrah

RELEASE DATE: Winter 2009

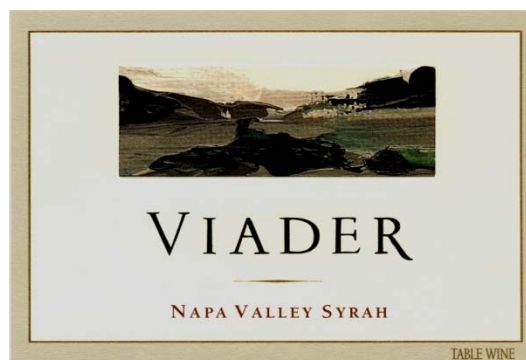
WINEMAKER: Delia & Alan Viader (son)

APPELLATION: Napa Valley

AVG. BRIX AT HARVEST: 25.4° **PH:** 3.76

PRODUCTION: 393 cases

SUGGESTED RETAIL: \$50.00



TASTING NOTES:

Our 2006 VIADER Syrah shows rich juicy flavors of pomegranate, dried dark cherries, and plum. Aromas of huckleberry and sweet brown sugar with a hint of licorice. Integrated oak, with ripe tannins and firm structure. A lingering fruity finish accompanies enticing mineral and earthy notes. Medium to full bodied.

Stephen Tanzer of the *International Wine Cellar* writes, “Good full ruby-red. Bitter cherry and licorice on the nose. Juicy... with flavors of **bitter cherry, dark chocolate, minerals** and mint. Finishes fresh and leafy, with rather polite varietal character. This reminded me of a drier-styled St. Joseph.”

WINEMAKING NOTES:

The fruit was fermented in a small batch in Burgundian concrete unlined tanks with 100% whole berries, with 20% whole cluster. Cold soaks occurred for up to 5 days, turning the volume of the tanks constantly through manual punch-downs. Fermentation was about 10 days, with temperatures below 85-88°F to preserve the delicate aromas. Light pump-overs were used as well as and delestage (rack and return) increasing the gentle extraction and slowly building the density while broadening the middle structure of the wines.

Extended maceration periods of over 30 days of skin contact was done to balance the big tannin structure with richer and denser fruit notes. Aged in 100% French Oak for 12 months in our underground caves using mostly Francois Freres cooper with medium to heavy toast. Wines remained *sur lees* for a period of 6 months with batonage (stirring) every 1-2 weeks. Minimal racking was done to preserve delicate nuances.

2006 GROWING SEASON:

The 2006 growing season presented a few hurdles, from record rainfall at the New Year to delayed bud break due to a cool spring. In June, the shoots eagerly pushed, and proper canopy management was critical. In July, temperatures soared over 100° for well over a week, but our grapes were protected by the canopy with vine rows oriented East-West. Manual leafing was performed to expose the fruit zone and improve air flow for uniform ripening. Temperatures cooled down in August allowing a steady ripening pace. Harvest date was September 30, 2006. Hand-harvesting started at 10pm with the cold fruit arriving to our cellar immediately after.