



HARVEST DATE: October 2, 2007.

BLEND & GRAPE SOURCE: 100% Napa Valley Syrah from the Hyde Vineyard.

WINEMAKER'S NOTES: Grapes were harvested at an average 25.4° Brix, fermented in stainless steel tanks, then aged 18 months in a combination of new French oak barrels (53%) and two-year-old French oak (47%) from coopers Ermitage, Saury, Rousseau, Sirugue and Saint Martin. The wine was bottled, unfiltered, in May 2009.

The Hyde Syrah is layered with aromatics of robust white pepper, floral notes, licorice and baking spices. A creamy, elegant texture with flavors of blackberry, black cherry and plum on the palate are followed by integrated tannins and a lush finish.

2007 VINTAGE NOTES: The winter months of January–March were drier than in previous years. Budbreak arrived earlier with the warm temperatures of spring. Bloom also came early with near perfect weather throughout the bloom period, and summer temperatures were, for the most part, moderate and consistent. Due to low winter rainfall, vines matured more rapidly, canes lignified earlier and the period from veraison to harvest was shorter than our historical average. As the summer proceeded, irrigation strategies and canopy management became key factors in developing fruit quality. Overall, the excellent 2007 vintage is considered one of the best of the past decade.

