



Spicerack

Vineyards

S Y R A H

“ P U N C H D O W N ”

S O N O M A C O A S T

• H I G H L I G H T S •

- Sustainable farming practiced in two superb, cool climate sites on Sonoma Coast brings intensity of flavor balanced by bright acidity
- Maturation in 100% neutral French oak allows purity of site and varietal to show through. Touch of Grenache adds “pop”
- Careful harvest and winemaking decisions showcase intensity – but within a 13% alcohol framework

• V I N T A G E 2 0 0 6 •

Winter precipitation in 2006 along the coast north of San Francisco was considerable. The growing season continued to be incredibly wet – even into April. Just when we were about to build an ark the skies cleared and warmth arrived in spades in May. A welcome heat spike in July and a warm, dry August helped the vines ripen wonderfully into harvest.

• T W O C O O L C L I M A T E V I N E Y A R D S •

Our “Punchdown” Syrah comes from two unique sites. The “Quarry Hills” vineyard, planted in 1996 in chilly southwestern Sonoma, is characterized by dry, gently rolling western sloping hills prone to considerable wind from the Pacific Ocean. The soil profile is of volcanic origin and provides good drainage. The “Rodgers Creek” hillside vineyard, planted in 1997, is next to the “Durrell” and “Les Pierres” vineyards and is the home of David Ramey’s and others critically-acclaimed Syrahs. Thin, sandy soils and gusty winds define the site and deliver superb meatiness and white pepper notes reminiscent of Rhône Valley Syrah. In short, these are exceptional cool-climate environments for Rhône varietals.

Regional Composition: 100% Sonoma Coast: Quarry Hills Vineyard 65%, Rodgers Creek Vineyard 31%, 4% Sonoma Valley

Varietal Composition: 96% Syrah 4% Grenache

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Compact bunches of tiny Syrah berries were hand-harvested on September 29 and October 15 at what today is considered low Brix for California wine (about 24.9 Brix). Grapes were hand sorted, destemmed & crushed (5% whole berry) and “cold soaked” for four days in open-top temperature-controlled fermenters. Warm fermentation temperature (85°) moved fermentation along and multiple “punchdowns” kept the cap well immersed in its dark and delicious fermenting must. On Day 8 the still-fermenting Syrah was gently pressed into French oak barriques where it completed primary and secondary fermentations. Press fractions were kept separate (and ultimately not used). Our barrels were very high quality, but all were fully “seasoned” and imparted no oak flavor to the wine. This let the purity of this noble variety and superb vineyard sites shine through. Twelve months in these neutral barrels was supplemented with four rackings which contributed exotic spiciness and wonderful, smooth but subtle mouth-feel. Our assemblage in November 2007 consisted of roughly two parts “Quarry Hills” vineyard, one part “Rodgers Creek” vineyard, enhanced with a touch of Grenache which built brightness and balance.

We call our Syrah “Punchdown” to reflect the many times the cap was punched down during fermentation. It is very enjoyable now as it displays the richness and varietal typicity of great California Syrah with nuances of Rhône-esque white pepper. Oak and alcohol are very minor players. Under proper cellar conditions it should improve for several years.

pH: 3.69 TA: 0.66 g/100mL Alcohol: 13.2% Total Production: 17 barrels Suggested Retail Price: \$25.00

JONATHAN & SUSAN PEY

Growers – Vintners - Stewards

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