



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
- Co-fermentation with Viognier enhanced color and mouthfeel
- Careful harvest and winemaking decisions showcase varietal intensity – but within a balanced framework

• V I N T A G E 2 0 0 9 •

2009 weather was quite normal although unusually cool along the coast, and yields were down a bit. It was a “no drama” season, allowing us to fine tune vineyard activities and pick when the flavor was at its peak. No heat stress, no water stress, modest sugars. Harvest took place before the October rains with excellent fruit quality and bright acidity.

• 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 “Rodgers Creek” hillside vineyard, planted in 1997, is next to the “Durrell” and “Les Pierres” vineyards at about 800 feet on Sonoma Mountains’ southwest side. Thin, sandy soils and gusty winds define the site and deliver superb cut and white pepper notes reminiscent of some Rhône Valley Syrah. The soil profile is of volcanic origin and provides good drainage. The balance of this vintage makes its home a bit further south, in soils with more pebbles and clay. This lot provides a certain and “meatiness” we love. In short, these are exceptional cool-climate sites for Rhône varietals.

Regional Composition: 100% Sonoma Coast

Varietal Composition: 98% Syrah, 2% Viognier

• 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 26 and October 4. Our Syrah clusters 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 must. Co-fermentation with Viognier enhanced color and mouthfeel. On Day 11 the still-fermenting must was gently pressed into French oak barriques where it completed primary and secondary fermentations. Press fractions were kept separate (and ultimately not used). Our French barrels were very high quality, and only 10% new, thus contributed minimal new French oak flavor to the wine. This let the purity of this noble variety and its superb vineyard sites shine through. Eleven months barrel maturation was supplemented with four hand rackings which contributed exotic spiciness and wonderful, smooth but subtle mouth-feel. Our assemblage in September 2010 brought it all together beautifully.

We call our Spicerack 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 cool climate California Syrah with nuances of Rhône-esque white pepper. Under proper cellar conditions it should improve for several years.

pH: 3.62 TA: 0.67 g/100mL Alcohol: 14.5% Total Production: 14 barrels Suggested Retail Price: \$25.00

JONATHAN & SUSAN PEY

Growers – Vintners - Stewards

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www.SpicerackVineyards.com