



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 •

- Superb, cool climate sites on Sonoma Coast bring intensity of flavor
- Careful harvest and winemaking decisions showcase varietal intensity and regional specificity

• V I N T A G E 2 0 1 0 •

2010 weather was a good year for those, like us, who craft “cool-climate” styled Syrah. An unusually (or maybe not these days?) cool summer swept across the coast, and the typical Labor Day heat wave didn’t arrive until the end of September. No bother, and while yields were down it was generally a “no drama” season. Little heat stress on the coast, no serious water stress, modest sugars. Harvest delivered excellent fruit quality, showcasing aromatics, color and, no surprise, zippy acidity.

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

Our 2010 “Punchdown” Syrah comes from several renown sites (Rodger’s Creek, Wildcat Mountain, Shanel vineyards). The 1st is situated in the southern part of the AVA, and is known for its gusty, unpleasant winds and well-drained sandy/clay soils. The 2nd is situated closer to the bay and also sees a lot of wind. The last is up north coast to the northwest and is blanketed by fog and sees quite cold nights. Its soils are more pebbly. These are exceptional, albeit marginal, cool-climate sites for Rhône varietals.

Regional Composition: 100% Sonoma Coast

Varietal Composition: 94% Syrah, 6% 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 •

These Syrah bunches were hand-harvested on October 6 and 12, 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. On Day 9 the still-fermenting must was gently pressed into French oak barriques where it completed primary and secondary fermentations. The press fractions were high (about 10% because we want to avoid the bitter seed tannins) were kept separate and ultimately not used. French barrel cooperage were of top quality, and 35% new. Sixteen months barrel maturation was supplemented with four hand rackings which developed its wonderfully smooth but subtle mouth-feel. Our final assemblage in January 2012 included a soupçon of Grenache which brought it all together beautifully.

We call our Spicerack Syrah “Punchdown” to reflect the many times the fermenting cap was “punched down” during fermentation. Jet-black and enjoyable now, it displays the 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: 3.65

Alcohol: 14.5%

Total Production: 18 barrels (about 440 cases)

Suggested Retail Price: \$25.00

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