

Syrah



Vintage: 2007

Size of Lot: 211 cases

Components: 69% Syrah from Historic Hopewell, 31% Syrah from Miller Estate.

Date Picked, Processed: October 8, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: Peak at 85° F, finish at 68° F.

Residual Sugar: 0.1%

Total Acidity: 0.60

Alcohol: 13.5%

pH: 3.66

Finishing: 44% New French Oak, 56% 2 year old Hungarian Oak.

Winemaker Notes: *Graceful character with nose of ripe red fruit on top of smouldering smoke, oak and vanilla. Medium to full bodied wine with a broad mouth feel, and ripe juicy dark fruit. Great for sipping on its own, or try it with light grilled meats.*

CHADDSFORD WINERY