

Stonehedge Winery

2007 California

Syrah

The Vineyard and Winemaking:

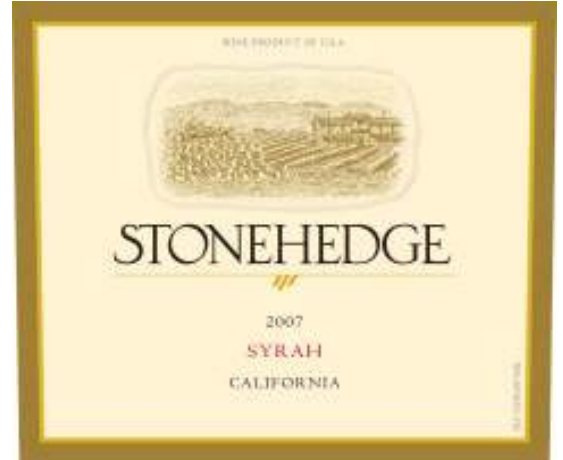
The vineyards for this Syrah wine were in the Delta region of California, an area known for producing high quality wines, due to the cool Delta breezes that start in the early afternoon. These breezes moderate the temperature and allow the grapes to mature fully, without becoming over ripe, and produce flavorful and rich wines.

Growing season:

The 2007 vintage was drier and cooler than normal in California, resulting in smaller grape clusters. This enhanced the color and flavors of the wines.

Tasting notes:

The 2007 Stonehedge California Syrah delivers a pretty band of ripe currants, wild berry/raspberry with a hint of cracked pepper. These flavors are harmoniously integrated into a deliciously lingering finish. This wine is a great accompaniment to game meats, rich sauces and strong cheeses. Enjoyable now. Will improve with age.



Harvest Dates: September 15-25, 2007

Alcohol: 13.8%

pH: 3.62

Titrateable
Acidity: 0.60

Fermentation: Stainless Steel

Blend: 100% Syrah

Appellation: California