

Twisted Oak



TANNER VINEYARD
S Y R A H
2005 • CALAVERAS COUNTY

2005 Tanner Vineyard Syrah

TASTING NOTES

The 2005 Tanner has the **classic heavy mettle** of Calaveras Syrah that **Led** us to **Going to California** and making wine here. Heady aromas of raspberries, pepper, and leather are sure to leave you **Dazed and Confused**. We also expect you will have a **Whole Lotta Love** for the big strawberry, vanilla and rhubarb flavors. Chewy tannins **Bring It On Home** for a nice finish. We know we could **Ramble On** about this **Heartbreaker** of a wine, but we don't want to end up swinging from the **Gallows Pole...** (OK, sure, we wanted to work in **Stairway to Heaven** - but it got **Trampled Under Foot**.)

PRODUCTION NOTES

This vineyard is located **directly across the valley** from our winery site off of Highway 4 in Vallecito. Brothers Dick and Ron Tanner, along with their sister Judie Block and their families, are extremely committed to learning from their vineyard and tweaking wherever necessary each and every year. The result is a vineyard that gives us **robust and rustic reds** that age well and show intense fruit character when young. The 2005 Syrah has a great **natural tannin structure** that does not inhibit the darker ripe fruit characters. Additionally, a slight reductive character adds layers of complexity to the aromatic profile.

Upon reaching the winery, the fruit was fermented with approximately 70% of the berries crushed and 30% destemmed and left as **“whole-berries”**, giving that juice more fruit character. After primary fermentation, the wine was pressed and racked to barrels where we induce the secondary, or malolactic, fermentation to soften the mouthfeel. The wine spent 20 months in new French, American and Hungarian oak before being bottled **unfined and unfiltered**.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

100% Syrah from Tanner Vineyards,
Baby!

Harvest Date:

September 20th, 2005

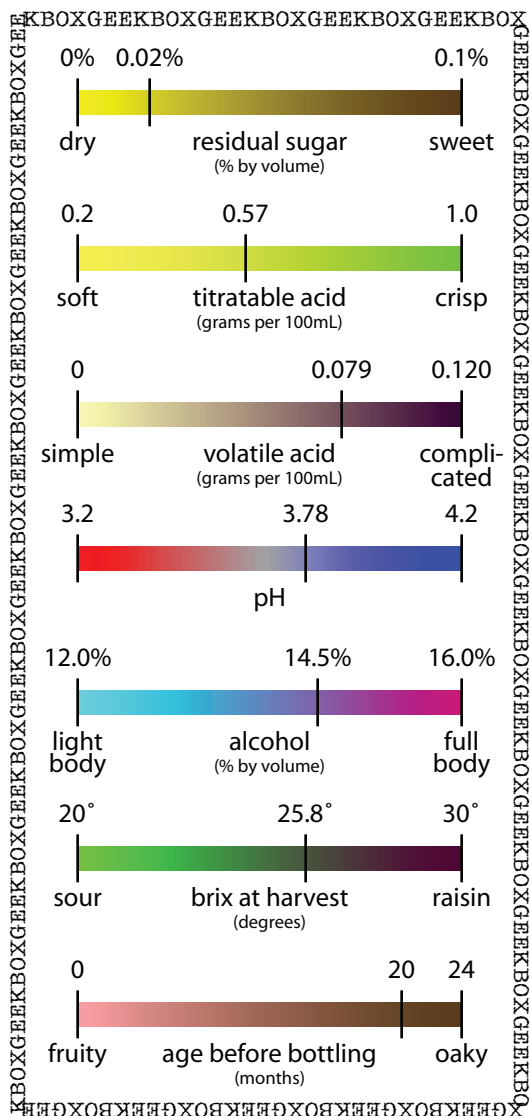
Oak Program:

20% new French oak
10% new American oak
30% new Hungarian oak
40% neutral oak

Food Pairings: Carnivore Joy!

enjoy with a whole cow, pig, or moose!

Suggested Retail Price: \$32



Still Confused? Don't be! Just check out our **“Geek Sheet Cheat Sheet”**