

# Twisted Oak



TANNER VINEYARD  
**S Y R A H**  
2006 • CALAVERAS COUNTY

## 2006 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 blackberries, blueberries, and lavender are sure to leave you **Dazed and Confused**. We also expect you will have a **Whole Lotta Love** for the big blackberry, cherry and clove 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 2006 growing season in Calaveras started with an early bloom followed by a **long and normal warming pattern**. This enabled us to acclimate the vines to the typical summer heat in this warm region.

At the winery, we gently destemmed and crushed the fruit into open-top fermenters leaving approximately 40% of the berries **uncrushed**. We fermented them over 14 days. The cap was **punched down 4 times a day** during the early part of fermentation, reducing to twice a day in later stages. After almost two weeks, the must was pressed and then racked into barrels for secondary fermentation. The wine was racked three more times and then bottled **unfined** and with one light filtration.

### TECHNICAL NITTY GRITTY

#### Varietals & Vineyards:

100% Syrah from Tanner Vineyards,  
Baby!

#### Harvest Date:

September 4th, 2006

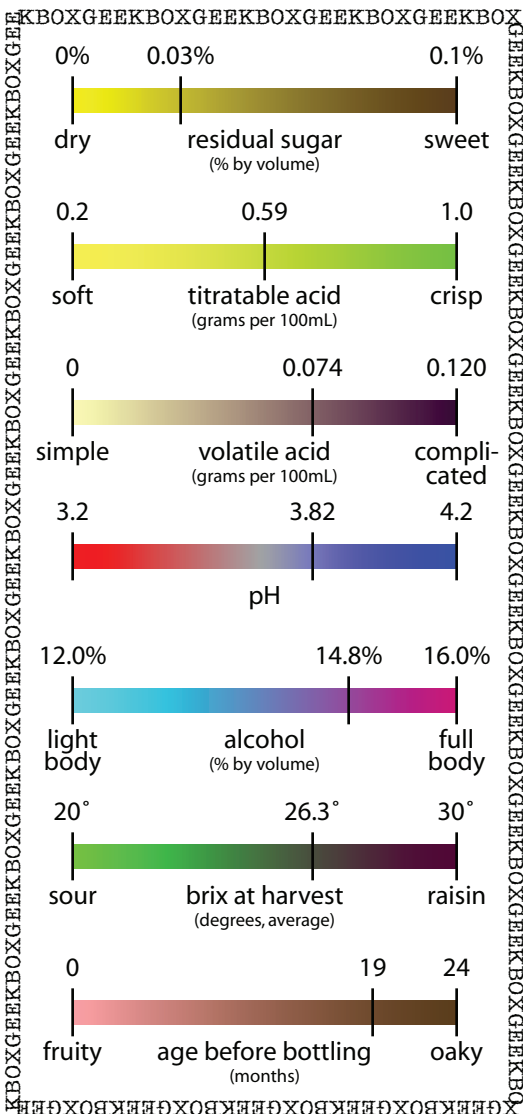
#### Oak Program:

30% new French oak  
10% new American oak  
60% neutral oak

#### Food Pairings: Carnivore Joy!

enjoy with a whole cow, pig, or moose!  
Even stinky cheeses or a nice cigar!  
(But no stinky cigar smoking mooses!)

**Suggested Retail Price: \$32**



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