

Twisted Oak



SYRAH

2007 Tanner Vineyard Syrah

TASTING NOTES

The 2007 Tanner has the **classic heavy mettle** of Calaveras Syrah that **Led** us to **Going to California** and making wine here. Spicy aromas of blackberries and jam are sure to leave you **Dazed and Confused**. We also expect you will have a **Whole Lotta Love** for the big almost meaty blackberry flavors. Blackberries, herbs and spices **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 2007 growing season in Calaveras was fast and furious from March through August and then slowed considerably at the end of August. September was relatively cooler which slowed down ripening a bit to give the grapes a bit more **"hang time"**.

At the winery, we gently destemmed and crushed the fruit into open-top fermenters leaving approximately 25% 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. Just before the completion of fermentation, the must was pressed and then racked into barrels for secondary fermentation. The wine was racked four 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 19th, 2007

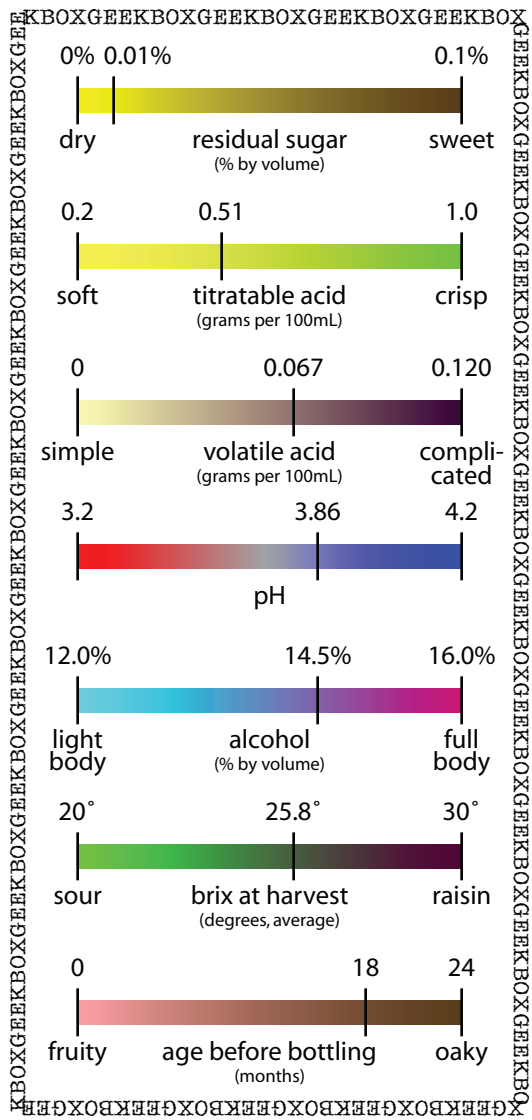
Oak Program:

40% new French oak
60% neutral oak

Food Pairings: Carnivore Joy!

Any steak, plain or swimming in a big rich sauce!
And cheeses. Stinky stinky cheeses.

Suggested Retail Price: \$32



Still Confused? Don't be! Just check out our "Geek Sheet Cheat Sheet"