

# 2008 Tanner Vineyard Syrah

## TASTING NOTES

The Tanner Vineyard Syrah has the **classic heavy mettle** of Calaveras Syrah that **Led** us to **Going to California** and to make wine here. Spicy aromas of cherries, currants & blackberries are sure to leave you **Dazed and Confused**. We also expect you will have a **Whole Lotta Love** for the big cherry and plum flavors. Coffee, 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

2008 was a real **challenge** to local grapegrowers, starting with devastating frosts in areas throughout the Sierra Foothills. At the Tanner Vineyard, a **sunny** southern exposure helped to avoid catastrophic frost damage that affected so many vineyards throughout the state. Temperatures below 30 degrees farenheit **freeze** the emerging buds and young shoots, thus decreasing the fruitfulness of the vine. Light damage to the Tanner Vineyard resulted in lower yields, but the weather **blessed** us with consistent temperatures throughout the growing season, which gave good concentration of colors and flavors to the grapes, resulting in excellent quality Syrah.

At the winery, we destemmed the grapes into open topped tanks for fermentation, where we gently **punched down** the cap three times a day. At the end of fermentation, this Syrah was put to barrels in our "Cave of Wonders". We aged the wine in French, American and Hungarian Oak barrels for complexity and to soften the tannins.

## TECHNICAL NITTY GRITTY

### Varietals & Vineyards:

100% Syrah from Tanner Vineyards, Calaveras County - Baby!

### Harvest Date:

September 5th, 2008

### Oak Program:

40% new French, Hungarian & American oak  
60% neutral oak

### Food Pairings: Carnivore Joy!

Any steak, plain or swimming in a big rich sauce!  
For example: Top Sirloin topped with Dungeness Crab,  
Porcini Mushrooms, and Gorgonzola cream sauce.  
And of course cheeses. Stinky stinky cheeses.

**Suggested Retail Price: \$28**

**200 cases produced**

**[twistedoak.com/tannersyrah](http://twistedoak.com/tannersyrah)**

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

