



## 2009 Sawyer Lindquist Syrah

This wine is 100% syrah from the Sawyer Lindquist Vineyard in the cool Edna Valley. Like the Grenache, this wine carries the Demeter stamp as certified biodynamic. It is a blend of 5 different clones from 3 distinct blocks at the SL Vineyard. In 2009 we started harvesting syrah at the SLV on September 28th at 22.0° brix and finished a full month later on October 28th at 25.2°. There were 14 different lots, different clones, different blocks and different degrees of ripeness. The different lots were fermented separately in small open top fermenters with most of the lots containing some percentage of whole clusters. The lots were aged separately until shortly before the 2010 harvest. At that time a rigorous barrel selection was done to determine which lots went in to this bottling...the lots selected were about 40% in new French oak barrels (mostly Francois Freres with a few Ermitage) and about 33% whole clusters. The wine was aged for a total of 17 months in barrel. This is a savory, spicy, meaty syrah with a noticeable edginess from the whole clusters. It is a much more complex wine than the 2008 version of this wine and not as accessible. I recommend putting this away for at least 6 months before you think about drinking any...this wine will easily go 10-15 years in the cellar. 24 barrels, just under 600 cases were bottled at the end of March 2011.