
 2007 FENAUGHTY VINEYARD SYRAH, EL DORADO

Appellation: El Dorado
Vineyard: Fenaughty Vineyard
Varietal: Syrah w/ 3% co-fermented Viognier
Clone: Heritage (Davis 1)
Age: 30 years
Elevation: 2800 feet
Soil: Decomposed granite with clay loam
Yield: 2-2.5 tons/acre
Harvested: Sept 15, 2006
Pressed: Oct 10, 2006
Blend: 97% Syrah + 3% Viognier
Maceration: 25 days
Barrel aging: 20 mos. in 1-3 yr FO barrels
Bottled: Unfiltered on July 22, 2008
Production: 122 cases
Release date: Fall 2008



 WINEMAKING NOTES

The Fenaughty Vineyard exemplifies why we believe the Sierra Foothills can produce world class Syrah on those rugged, granite mountains. Many winemakers with far more experience than us have blended Fenaughty with Wylie, another El Dorado Syrah vineyard we are now producing. However we continue to believe Fenaughty can (and should) stand alone. We sorted, de-stemmed and then did an old fashion pigeage à pied (foot stomping) to gently obtain the desired level of crushing. We fermented in 500L open top oak vats, punched down by hand, and both primary and MLF occurred without inoculation. The wine stayed sur lie for 12 months when it was raked and returned to barrel for the final 8 months of aging until it was bottled unfiltered.

 TASTING NOTES

The color is a ruby-violet and the wine is an elegant, nuanced and complex Syrah of outstanding character. On the nose spice, smoke and leather unveil a beautiful core of dark fruits like black cherry, blueberry, and freshly baked blackberry pie. With time to breathe additional aromas of fresh meat, forest floor and fresh cut wood evolve. The mouth is smooth and balanced with soft yet well structured tannins that show off with a long and lingering finish.