

DONKEY & GOAT



## 2009 *The Recluse* Syrah, Broken Leg, Anderson Valley

Our most seductive Syrah comes from the cool Anderson Valley and we call her The Recluse. With 35% WC and 3% co-fermented Viognier this is a Syrah to contemplate over hours as she slowly reveals her charms. Bottled in January 2011, the 8 months of rest in bottle were well worth the sacrifice. **92pts Stephen Tanzer IWC.**

Appellation: Anderson Valley

Vineyard: Broken Leg

Varietal: Syrah

Clone: Durrel

Age: 29 years

Elevation: 650 feet

Soil: Decomposed sandstone and loamy clay

Yield: 1-1.5 tons/acre

Harvested: Oct 12, 2010

Pressed: October 30, 2010

Blend: 97% Syrah (35% WC) + 3% Viognier

Maceration: 18 days in open top wood vat

Barrel aging: 12 months in 1-3 yr FO barrels

Bottled: Unfiltered on January 27, 2011

Production: 216 cases

Release date: Fall 2011

### **TASTING NOTES:**

Charcuterie, white and black pepper, tobacco and leather seduce the senses immediately. Cherry, blackberry and blueberry all laced with floral hints and blood orange prepare the palate. An iron ferrous quality runs through with long and chewy tannins. The finish will linger with more notes of cured meats, smoke and mulberry. This Syrah illustrates why we love this varietal and will offer hours of enjoyment as she reveals her secrets (if you can wait that long).

### **WINEMAKING NOTES:**

The Recluse is what we call our Broken Leg Vineyard Syrah beginning with the 2006 vintage to immortalize that little spider. The 2009 is 100% Broken Leg Vineyard. Like all of our red wines, we only use the machine for whatever level of de-stemming is desired. In this case only we de-stemmed 65% leaving the rest whole cluster. The Broken Leg vineyard also has Viognier planted so we picked a few hundred pounds with the Syrah to result in approximately 3% co-fermented Viognier in our final blend. Crushing is achieved via *pigeage à pied* (foot stomping). We do **not** make wine in plastic. All of our reds are fermented in open top wood vats and here we used our 4 ton vat. Wild yeasts are employed without nutrients or other enhancers. We punch down by hand up to 3x daily which is an extreme work out in a 4 ton tank with 35% whole cluster! The cooperage was a mix of 1-3 yr old French oak barrels. Malolactic fermentation was natural and completed by early summer. The wine was bottled without fining or filtration on January 27, 2011 and left to bottle age for 9 additional months.

*Winery* 1340 FIFTH STREET • BERKELEY, CALIFORNIA 94710

WWW.DONKEYANDGOAT.COM • 510.868.9174