



**THE WINE:** Our single vineyard 2009 Syrah from the Malibu Coastal region is produced from 100% Estate fruit grown at the Seven Sons Vineyard located in Malibu, California. This expressive wine is bursting with hits of blueberries, blackberry and spice with beautiful floral aromatics and structure. The supple tannins and acidity add to the wines complexity and structure that creates an expansive mouth feel with a silky finish. The wine is balanced, intriguing and displays a dark red color.

**THE VINEYARD:** The Seven Sons Vineyard is located entirely within the Malibu Coastal region, between the Santa Monica Mountains and the Pacific Ocean. Because of its proximity to the Pacific Ocean, the Malibu Coast terroir is consistently immersed in mists of morning ocean fog, hot sunny afternoons and perennial cool evening temperatures. The night chilling allows the fruit to maintain a crisp, refreshing level of acidity in small thick-skinned grape clusters, packed with bright, spicy fruit.

**THE VINIFICATION:** The Syrah grapes for our wine were hand-harvested in the early morning. The fruit is hand sorted, destemmed, and allowed to cold soak. Once the native yeast takes off and fermentation begins, punch downs are performed by hand two to three times each day, and the temperature allowed to rise. When fermentation is complete the wine is pressed and moved to barrel sur lie. This technique allows the wine to maintain its native aromas and enhances complexity. The wine was aged 10 months in neutral French oak with its lees prior to bottling.

<b>Bottling:</b> <ul style="list-style-type: none"><li>• Bottled August 2010</li><li>• Malibu Coastal Region</li><li>• Alcohol: 14.2%</li><li>• pH: 3.75</li><li>• TA: 5.9 g/L</li></ul>	<b>Winemaking:</b> <ul style="list-style-type: none"><li>• 100% Syrah</li><li>• Hand Harvested</li><li>• Whole cluster pressing</li><li>• French Oak</li><li>• Single Vineyard</li></ul>
--	--