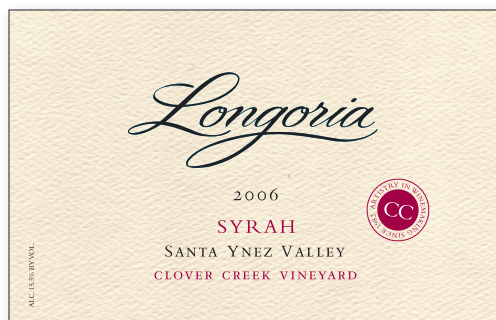


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2006 SYRAH

Santa Ynez Valley – [Clover Creek Vineyard](#)

The Syrah grapes grown at Clover Creek Vineyard continue to produce a delicious wine and unique expression of this classic grape. The 2006 vintage is once again a blend of the two clones that are planted at Clover Creek; the Estrella and the 877 clone.

### TECHNICAL NOTES

**Composition:** 100% Syrah

**Vineyard source:** Clover Creek

**Production:** 203 cases

**Alcohol by volume:** 15.5%

**pH:** 3.38

**Titrateable acidity:** 0.67 g/100 ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$32.00

The grapes were harvested on October 20th and 30th at an average Brix reading of 25 degrees. They were entirely destemmed and crushed into small open top fermenters for a nine day fermentation period. The wine was aged in French oak barrels for 16 months. I have gradually reduced the new oak influence in our Syrahs to about 15% new oak. My feeling is that the natural grape flavors of Syrah are so delicious that too much new oak tends to override and mask them, instead of enhancing them.

The wine has a very dark ruby color. The aromas showcase an attractive combination of cherries and vanilla cream with a hint of black pepper in the background. On the palate the wine has a soft entry with berry flavors, lively acidity and a soft finish. This vintage is the most readily drinkable of all our Clover Creek Syrahs produced to date.

This wine will go well with a variety of foods such as lamb, duck and grilled sausages and vegetables.

A handwritten signature in red ink that reads 'Rick Longoria'. The signature is written in a cursive, flowing style.

Rick Longoria, *Winemaker*  
October 1, 2008