



**2007 Skull Syrah — Columbia Valley
100% Stoneridge Vineyard, Royal Slope**

Tasting Notes:

Score 98, Robert Parker, The Wine Advocate (September 2010)

"Also from the Stone Ridge Vineyard on the Royal Slope, it was aged in 20% new oak with some stems. It is a more brooding effort with aromas of earth, underbrush, truffle, Asian spices, incense, and blueberry. It is slightly more structured with a bit more density and richness. Give it 6-8 years of additional bottle age and drink 2017 to 2032." —Jay Miller

Technical Information

Vineyard: 100% Stoneridge Vineyard is located northeast of the Wahluke Slope AVA, across the Saddle Mountains, near Royal City. It is also the fruit source for Royal City, Heart, and Old Bones. The 2007 Skull Syrah is a blend of fruit primarily from the southern section of the vineyard. Very rocky soils—in fact 6 different kinds—make up the complex profile of aptly named Stoneridge. A windy site, it naturally controls vigor and reduces yields, only 1.7 tons per acre. The fruit is thick skinned and produces nearly black juice and robust yet supple tannins, adding to the aging potential of the wine.

Elevage: Fruit was picked at the end of October. Hand picked, foot crushed, native yeasts, small batch open top fermenters, hand punch downs, basket pressed, spontaneous malolactic fermentation and absolutely no filtering. The wine was aged in 25% new barrels for 26 months and bottled in January 2010. Only French oak was used, from coopers Sirugue, Ramone, and Ermitage.

Total Production: 200 cases

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