

DIERBERG

Syrah

In making our Dierberg Syrah, our focus is to farm the Syrah blocks in such a manner to get the deep expressions, intense color and perfumed aromas from careful viticulture. Our Syrah blocks are situated in our Santa Ynez Valley vineyard, with specific sites in gravelly soil and the cooler microclimates, giving us a distinct Northern Rhone edge to the wines. Our winemaking is minimalist, maintaining our objective of producing intense, soulful Syrah with balance and elegance as its textural framework.

WINEMAKER NOTES

- A three day cold soak was followed by a moderately warm fermentation with native yeast only.
- Free run wine was moved to barrel "dirty" meaning that much of the fermentation lees were kept in contact with the wine and malolactic fermentation finished in July following Harvest.
- After 20 months in 3 year old *demi-muids*, we bottled our Syrah unfiltered.

VINTAGE NOTES

The 2008 vintage included such weather as early season rains, a spring frost and then a wild heat wave, all of which we navigated with great success. Our diligent efforts in the vineyard reduced the vines vigorous canopies and green harvest. Fastidious sort work was also required. The 2008 vintage presents beautifully in the glass because a smaller crop size created highly concentrated flavors.

TASTING NOTES

Our 2008 Dierberg Syrah shows its typical dark fruit character in the form of blueberry and huckleberry. This vintage is also complemented by more subtle red fruit aromatics, particularly cranberry. There is a wonderful savory character on display with notes of hung game and pancetta giving support to prominent floral character. The palate weight is round and giving with a sort of lean, dusty presence marked by a top note of wet clay. Our Syrah drinks well in its youth, and should also deliver many years of cellar worthy enjoyment.



WINE STATISTICS 2008

Varietals	100% Syrah
Vineyards	Star Lane Vineyard
AVA	Santa Ynez Valley
Harvest Dates	October 2008
Brix (at Harvest)	27
Alcohol	14.2%
pH	4.01
Time On Skins	1 Month
Barrels Coopers	French Oak, 600L Saury
Barrel Aging	20 Months
Filtering Fining	None None
Bottled	August 2010
Suggested Retail Price	\$34

www.dierbergvineyard.com

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