

2007 Syrah

The Winery

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall experienced in Paso Robles.

The Wine

The opulent red wines of the northern Rhone Valley inspired the Nadeau Family Vintners' **2007 Syrah**. The grapes for the **Syrah** came from two vineyards - both of which are near our ranch in the mountains on Paso Robles' *Westside*.

A combination of French oak and American oak barrel-aging has lent the **2007 Syrah** lovely, soft oak tannins accompanied by subtle toasty-oak nuances. Aromas of blackberries and currants are married with a noticable oak component which carries this wine from the nose to the finish.

This wine will likely accompany any "typical" red wine fare, so we doubt you'll need any help finding dishes which this wine will compliment.

This is a balanced, approachable wine which might benefit from a brief aging period - perhaps as long as 5 years - however, we believe this wine is showing nicely now and needs no additional bottle aging.

The Blend

100% Syrah

The Vital Statistics

100% Paso Robles Appellation

100% 2007 Vintage

Harvest date: September 26, 2007

The two **Syrah** lots were fermented separately in open-top fermenters with commercial (proprietary) yeast. These grapes were crushed, then fermented for about 10 days on their skins, and finally pressed in our small, horizontal basket-press. Barrel aged in *Tonnellerie Demptos* and *Mendocino Cooperage* barrels for 30 Months.

The 2007 Vintage yielded just 140 cases.