



LEO STEEN 2007 SYRAH

RELEASE DATE

FALL 2009

PRODUCTION

120 cases of 750 ml

VINEYARD

This Syrah comes from block 40 of Windsor Oaks Vineyard in the Russian River Valley. Planted in 1997 to the Estrella River clone, Block 40 is also known as the "summit block." At an elevation of 900 feet, this coveted south-facing section of the vineyard has iron rich, well-drained basalt and obsidian rock soils, with pockets of chalk hill volcanic white ash. In this rocky volcanic soil the vines are driven deep in search of water and mineral nutrients, making this a low vigor site with a great balance between fruit and foliage.

HARVEST

Harvest occurred on October 4. The 2007 growing season produced a spectacular vintage at this high-elevation vineyard, allowing for near perfect flavor and tannin development, and the retention of excellent acidity. As a result, this wine is complex, with beautiful aromatics and ripeness, but at a relatively lower alcohol.

FERMENTATION

50% whole cluster, 50% whole berry. Fermented in open-tops, using traditional pigeage and native yeast. Left on the skins for 20 days before being gently pressed.

CELLAR NOTES

Aged for 16 months in 80% French oak and 20% American oak. The wine saw no new oak, with 40% of the barrels being one to two years old, and the rest being older. Bottled without fining or filtration

TECHNICAL NOTES

Alcohol: 14.0

pH: 3.85

Total acid: 7.4 g/l

Malolactic fermentation: Complete

TASTING NOTES

Though this is a fruit driven, with beautiful cool, blue fruit notes of blueberry and wild blackberry, there is also a cool-climate complexity on display. In both the aromas, and on the palate, the fruit is supported by sophisticated savory notes of black olive tapenade and tobacco, as well as hints of vanilla and violet. Even after a few years of bottle aging, this wine is fresh and inviting, with excellent acidity and firm tannins—still worth decanting.

VISION

With a passion and respect for this old grape variety that has served as a workhorse in California, my aim is to carefully vinify and create a fresh crisp food friendly wine.-