

TABLAS CREEK VINEYARD

SYRAH 2006



The 2006 Tablas Creek Vineyard *Syrah* is Tablas Creek's fourth national release of this classic Rhone varietal. The wine displays the character of the Syrah grape exuberantly and elegantly, with classic flavors of bacon fat, wood smoke, blackberry and mineral, and should reward time in bottle to mature.

We use most of our Syrah as a part of our *Esprit de Beaucastel* and *Cotes de Tablas* blends each year. However, we believe that Paso Robles is one of the world's great environments for Syrah, and in favorable vintages we try to reserve some particularly classic barrels of Syrah for a single-varietal bottling.

The 2006 vintage was a study of contrasts, with a cold, wet start, a very hot early summer, a cool late summer and a warm, beautiful fall. The relatively cool late-season temperatures resulted in a delayed but unhurried harvest, wines with lower than normal alcohols, strong varietal character, and good acids.

The grapes were destemmed and fermented using native yeasts in open-top tanks. After three weeks, they were pressed, and moved to French oak barrels. The red wines were assembled in June of 2007, and as in 2005 we added a little Grenache to the Syrah for its lush, open fruit and higher acidity. The wine was aged in 1200-gallon foudres before being bottled in June 2008.

The 2006 *Syrah* shows a classic Syrah nose of white pepper, mint, bittersweet chocolate and black cherry. The mouth shows similar flavors and adds a mineral, crushed rock component on the long finish. We expect this wine to drink well for a decade or more.

TECHNICAL NOTES

90% Syrah
10% Grenache

14.5% Alcohol by Volume

900 Cases Produced

FOOD PAIRINGS

Grilled steaks
Lamb
Cassoulet
Spicy sausages

