



2007 Mesa del Sol Vineyard Syrah

Pelérin Wines

It's an old maxim that wines take on the spirit of their maker, and that the character of a vineyard's grapes reflects its owners. True or not, the potential of a human contribution to terroir is interesting to consider. Perhaps that's why this bottling is consistently so unique and special. Anne Hougham has an energy and charm that is contagiously positive, an honesty that is rare, and a warm spirit that is in tune with nature. It is no accident that she has quickly mastered the art of growing her grapes organically. I get the pleasure, and the honor, of turning them into wine.

The 2007 Mesa del Sol Vineyard Syrah is 100% Syrah, and the organically grown fruit for this bottling is sourced from a half-acre parcel at the back of the property. We are the sole winery which takes fruit from this location. A thin layer of topsoil over a rocky and sandy loam makes for exceptional drainage and low yields.

The intense and compelling aromas and flavors of the 2007 Mesa del Sol Syrah showcase confected dark fruits, particularly plums and blackberries, enhanced by notes of white pepper, exotic spices, and chocolate. While expressive and tantalizing in the front palate, a beam of fine tannins emerges in the wine's middle and finish, signaling the ability to age for a decade or so.

Harvested September 25th, 2007

24.9 brix (average) at harvest

1.53 tons was hand-picked, destemmed, and fermented in two distinct, small lots. The wine remained on its lees, unracked, until late May of 2008, at which point it was blended and moved to four 2-year old barrels. Minimally handled throughout its élevage, it received neither fining nor filtration.

VINTAGE

2007

VARIETAL

Syrah

BARREL AGING

21 months

bottled May 7th, 2009

COOPERAGE

50% new Meyrieux French oak barrels

PRODUCTION

96 cases

COMPOSITION

100% Syrah