

WINE FACT SHEET

2006 SYRAH PAICINES

VINEYARD

Located at one of the highest and steepest points on the property, our Syrah block is planted in exceptionally well-drained decomposed granite soils. This helps keep berry size minimal due to the limited water availability. Truly opaque in its depth of color, the 2006 Donati Family Vineyard Syrah, 100% estate-grown in our vineyards in the Paicines Hills of California's Central Coast, showcases the spectacular richness of character that results from astute vineyard management combined with artisan winemaking.

HARVEST

The hand harvested fruit was fermented in small open-top tanks to extract every nuance from the berries and skins. Smoky aromas and deep berry-fruit character emerge from the glass with aeration, leaving a hint of saddle leather and roasted game on the nose.

WINEMAKER'S ASSESSMENT

Lovely with venison stew, braised short ribs or grilled veal chops, this dynamic, limited production Syrah will drink well now, but will also continue to age gracefully in bottle for several years to come.

STATISTICS

Harvest

25.1 degrees Brix / 3.57 pH / .46 g/L Total Acidity

Final

14.8% Alcohol / 447 Cases Produced

Blend

100% Syrah

AGING

Twenty months aging in French and American oak builds additional layers of dimension in the wine, which finishes in classic Northern Rhone style of herbs and berries, with a hint of chocolate.

FINISHING

Neither fined nor filtered, the Donati Family Vineyard 2006 Syrah is minimally handled in order to allow full enjoyment of its rich berry fruit notes and robust character

-- Dan Kleck



Donati Family Vineyard is a family-run vineyard and winery, growing grapes since 1998 in Paicines, CA.