

Mahoney

VINEYARDS

C A R N E R O S

2007 Mahoney Vineyards Carneros Syrah

2007 Vintage Highlights

The 2007 harvest in Carneros began early, stalled mid-way through due to cool weather, and finished in late October. A mild winter with below average rainfall, coupled with a dry spring, led to an early bud break. Harvest started earlier than normal, around August 22 and then with the arrival of cooler weather, the harvest stretched out through late October. The cool spell in the summer gave the fruit additional time to mature which helped to yield more structured and balanced wines.

Wine Description

The success of the 2006 vintage Syrah (Best Of Class, Judges Choice – 2010 S.F. Chronicle Wine Tasting Competition & Gold Medal – 2009 Tasters Guild Intl. Wine Competition), might be difficult to surpass, but the spectacular quality of the fruit from 2007 has led to a more deep and dense Syrah than we had in 2006. The cool spell in the middle of the summer of 2007 prolonged the maturation of the grapes, promoting a more uniform and concentrated flavor profile in our Syrah. This midnight-black wine offers elaborate and inviting aromas of blackberry, black tea and lavender. We are certain that this is a future award-winner that will continue to develop and soften in the bottle. Serve this Syrah with your more robust dishes.

Blend: 100% Syrah grown at the Mahoney Ranch & Las Brisas vineyards in the Carneros Appellation of Napa & Sonoma

Fruit at Harvest:

Picking Dates: Sept. 22 - Oct. 5, 2007

Brix (average): 25.8°

T.A.: 6.73 g/L

pH: 3.54

Fermented at: 80° - 90° F

Cellar Aging:

14 months in 60 gal. French oak

Finished Wine:

Alcohol: 14.25%

T.A. 0.56 g/L

pH: 3.65

