

# 2006 ROCCA SYRAH

YOUNTVILLE • NAPA VALLEY



Located at the northwest corner of the Silverado Trail and Yountville Crossroad, the vineyard soil is a light clay-loam, sprinkled with small river-rocks. With its proximity to the Stags Leap District, our Grigsby Vineyard receives cooling breezes most afternoons, originating from San Pablo Bay. We farm our estate vineyards with the highest quality considerations and the Syrah fruit clusters are thinned to prevent crowding or shading for optimal color and flavor development.

## WINEMAKING

Winemaker Celia Welch Maszycek worked closely with Sergio Melgoza, our vineyard manager, as they both believe that the art of making great wine begins in the vineyard. The 2006 harvest had a smaller crop with fewer clusters and smaller berries than normal. Thanks to a long late growing season and the dedicated efforts of Sergio, the grapes matured with wonderful uniformity and we were able to harvest at the peak of ripeness. The wines from this small crop display exceptional intensity and concentration, with rich fruit and tannic structure to age beautifully. This wine was created from 100% Syrah selectively hand harvested during the cool morning hours entirely from the Grigsby vineyard. It was fermented in an open-top tank for 14 days, after which the Syrah was gently pressed off and transferred into barrels. The wine was aged for 15 months in French oak barrels, approximately 65% new.

## TASTING NOTES

Amazingly complex, the aromas on this Syrah range from earthy forest-floor notes to rich game, roasted meats with a hint of black pepper, sweet red cherries and a touch of spiced plums. The entry is smooth and very flavorful and the mid-palate richness tells the story of the vintage: completely ripe and luscious fruit creating layers of complexity.

APPELLATION:	Yountville, Napa Valley
ESTATE VINEYARD:	Grigsby Vineyard, Yountville
AGING:	15 months in small French oak barrels
BOTTLING:	February 2008
VARIETALS:	100% Syrah
ALCOHOL:	15.5%
RELEASE DATE:	July 2009
CASES PRODUCED:	466
SUGGESTED RETAIL:	\$45.00