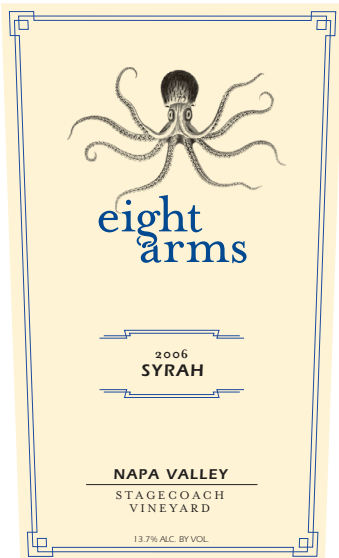


# 2006 Eight Arms Syrah

## Stagecoach Vineyard, Napa Valley



**Wine Spectator**

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**88 Points**

Offers a supple mix of spice, loamy earth and dried berry flavors that are medium-bodied, with hints of blackberry and cranberry fruit. Drink now through 2014. 290 cases made. -JL

**Varietal:** 100% Syrah

**Appellation:** Napa Valley

**Amount Harvested:** 5 tons

**Sugar at Harvest:** 26.4° Brix

**pH:** 3.63

**Clone:** 99 (Tablas IA)

**Date of Harvest:** 10/24/2006

**Cases Produced:** 290

**Alcohol:** 13.7%

**TA:** 6.7g/L

**Vineyard:** Stagecoach Vineyard graces the southern edge of Pritchard Hill stretching from the western most regions of Atlas Peak all the way to the east, overlooking Oakville. The 1,200 plus acre vineyard has an average elevation of 1,700 feet above Napa Valley. The rocky, volcanic terroir was first planted by Jan Krupp in 1995 and with over 500 acres planted, it is the largest contiguous mountain planting in the Napa Valley. The vineyard is strewn with large red rocks and the poor, well-drained soil, makes it an ideal location for growing Syrah. The grapes for our Syrah are sourced from a two acre lot in the heart of the vineyard. They are Clone 99 (Tablas IA) and are well suited for the combination of cool nights and lengthy warm days, allowing for great complexity and optimal hang time. The vines struggle and only produce 3-4 tons of fruit per acre.

**Growing Season:** Winter saw a warm spell in November and January with heavy rains around Christmas. This was followed by almost 45 continuous days of rain from mid-February until the end of March. The temperature was fairly even during the summer with a heat spike in July. Fall was cool with ripening stalling for three weeks at the end of September. The last week before harvest saw temperatures in the high 80's which helped with final ripening.

**Winemaking:** The grape bunches were hand-sorted and destemmed into half-ton macro bins. The whole grapes were then left to cold soak for a period of five days. Fermentation took place in half-ton lots with a variety of yeast being used. The must was punched down by hand 3-5 times a day during fermentation. After a short maceration period, the wine was pressed into oak barrels where it underwent its secondary malolactic fermentation. The wine was racked once of its lees at the end of malolactic fermentation.

**Ageing:** The wine was aged for 19 months in 100% French oak barrels (45% new)

**Tasting Notes:** The color is a beautiful dark reddish/purple with aromas of cherries and spice. The finish is wonderfully long with hints of chocolate and coffee and incredibly silky, round tannins that coat the mouth. If you like chocolate covered cherries, then this is the wine for you.

**Cellaring:** Enjoy now and over the next 5-8 years.

**Suggested retail price:** \$28.00/750ml bottle