



2010 47.5° SYRAH

STEVE BORRA'S GILL CREEK RANCH LIMITED EDITION

This 100% Syrah is the perfect expression of our Gill Creek Ranch vineyard, oriented at 47.5° from north for optimal, even ripening, producing 4 Tons per acre. Fermentation is accomplished with native yeasts and native malo-lactic bacteria. Grapes are never pressed, but rather naturally free-run drained overnight. Aged in 50% new French barrels for 16 months for just the right touch of oak and added complexity.

Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging the latest in high-end winemaking techniques.

Tasting Notes

Smoked bacon turns to black peppery plum and fig, accompanied by cocoa and jammy cherry, telegraphing the complex enormity of this wine. Smooth, chewy big tannins can barely restrain expressive black cherry cola and espresso flavors, picking up perhaps an added bit of minty minerality and anise spice as the excitement never stops building. Steve could be found guzzling this along with his favorite Lockeford Italian Sausage. Definitely one of Lodi's biggest Syrahs. (01/21/13)



Statistics

Appellation:	Clements Hills, Lodi		
Blend:	100% Syrah, Clone 877		
Harvested:	October 7, 2010		
Winemaking:	Filtered, only free-run juice		
Cellar:	16 months, 50% new French oak		
Cases:	120 bottled August 10, 2012		
Alcohol:	15%	RS:	0.14 g/L, <i>dry</i>
pH:	3.45	TA:	6.0 g/L