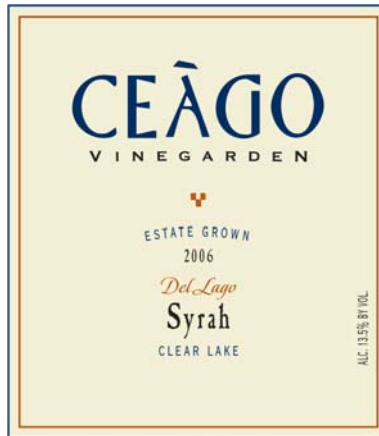


Ceago 2006 “Del Lago” Syrah



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® Vinegarden in Lake County, California. Harvest occurred from September 30th, 2006 at 24.6° Brix.

Cooperage:

After fermentation our Syrah was aged in a combination of new and aged French and Eastern European oak barrels for 10 months.

Technical Data:

100 % Syrah
Lake County, Clearlake AVA
13.5% Alcohol by volume
0.01% RS
0.55 TA
3.65 pH
1,100 cases produced
Certified Biodynamic® by Demeter®

Growing Season:

The 2006 growing season was marked by high precipitation levels during winter and early spring. The hot, dry summer in Hopland, California let the grapes ripen smoothly free of disease and fungus pressures.

Vinification:

The grape clusters were de-stemmed and transferred to our small 5-ton open-top fermenters and cold soaked for 5 days. Fermentation began at 75f combining pump over and punch down techniques over a 10-day period. The wines were racked to barrels to complete fermentation and aging.

Winemaker Notes:

This 2006 Syrah is dark, soft and spicy with a deep red-purple hue. The nose, reminiscent of dark berry fruits with smoky oak and chocolate undertones, yields to rich plum and cherry flavors in the mouth. There is a hint of black olive in the wine that complements the red fruit character. Soft, mouth-filling grape and barrel tannins slowly lead into a long finish. Already drinking well at time of bottling, the wine will continue to improve with age. Pairs well with lighter meats cheeses and grilled vegetables.