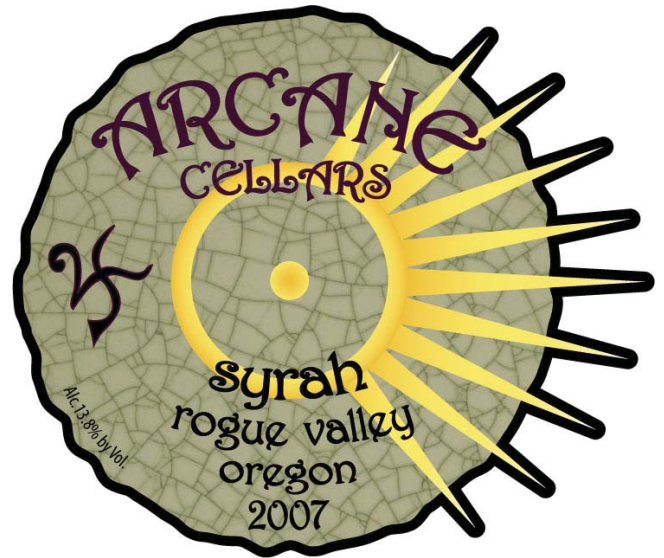


Arcane Cellars

2007 Syrah
Rogue Valley



Vineyard Sources:

54% Del Rio Vineyard
46% Sams Valley Vineyard

Barrel Aging Profile:

16 months aging in a combination of French and American oak.
30% of the barrels were new.

Tasting Notes:

This dark beauty has aromas of black currants and licorice, with subtle floral overtones. Intense raisin, blackberry jam and caramel flavors are balanced with fine structured tannins. The wine has a smooth round finish with dark chocolate, anise and molasses notes.

Food Pairings: Serve with steaks, chops and roasts or game meats such as duck or venison.

Release Date: May 2009

Cases Produced: 325

Winemaking:

Destemmed without crushing into one-ton open top fermentors. Cold soaked for four days at 50F, followed by direct inoculation of must with Rhone isolate yeasts. Punched down by hand two to three times a day during fermentation which reached a maximum temperature of 90F. Total extraction time of 18 days on the skins. Lots were pressed off at 0 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred after inoculation the following Spring. The wine was raked three times during the aging process.

Bottled unfinned and unfiltered in April 2009.

Technical Data:

Harvest Dates: October 22-28, 2007

Average Brix at Harvest: 24.7

Alcohol: 13.8% TA: 6.1g/L

pH: 3.65

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