



Soléna

2008 SYRAH

Del Rio Vineyard

VINEYARDS

Harvest Date
October 14, 2008

Yield Brix
2.5 tons/acre 25.1°

THE WINE

Varietal
100% Syrah

AVA
Rogue Valley

Alcohol pH
14.4% 3.88

Production
75 cases

Release Date
February 2011

Winemaker
Laurent Montalieu

TASTING NOTES

Fruit aromas of black cherry, blackberry, and dark plum along with herbal notes of tobacco leaf, black pepper and rosemary compliment a slightly smoky nose with hints of elegantly laced cedar. The 2008 Syrah has a rich palate with great tannin structure. Fruit, herb and earth characters integrate well with a bright and lively acidity.

THE VINTAGE

The 2008 vintage is becoming a new benchmark vintage for Oregon, following in the foot steps of the great 1999 vintage which was mostly characterized by a very long, beautiful Indian summer. The 2008 season started almost a month behind normal bud break times and the unfortunate rainy episodes during the fruit set caused a smaller crop load than usual. The overall growing season was cooler than average and resulted in late maturing of the fruit; we saw some veraison only occurring in the month of September. Fortunately for us the rain did not come in the month of September and October. Having started a month behind, we all felt that we had “dodged the bullet,” and did not realize we were about to create a wine that will be part of our wine history.

THE VINEYARD

Del Rio Vineyards lies 15 miles northwest of Medford, Oregon at historic Rock Point in the beautiful Rogue River Valley. Located along the 42nd parallel and at an altitude of approximately 1,000 feet, the vineyard enjoys a wonderful climate. The vineyard is planted to the Noir clone on 101-14 and SO4 rootstocks. Soils are rocky clay loam, very well drained and planted 1088 vines per acre. The rocky south facing slopes of the vineyard drain well, and provide excellent terrain for producing premium wine grapes.

VINIFICATION

Hand-crafted to achieve a fully extracted and complex style. Cold maceration preceded the open-top, Burgundian style fermentation. 37 days of skin contact and daily punchdowns. Gravity fed directly to barrels. 100% Malolactic fermentation occurred for a seven month period. Aged 13 months in 67% new French oak from a variety of cooperages. Each lot was harvested, fermented and aged separately until our final blending decision. This wine was bottled unfiltered and unfined.