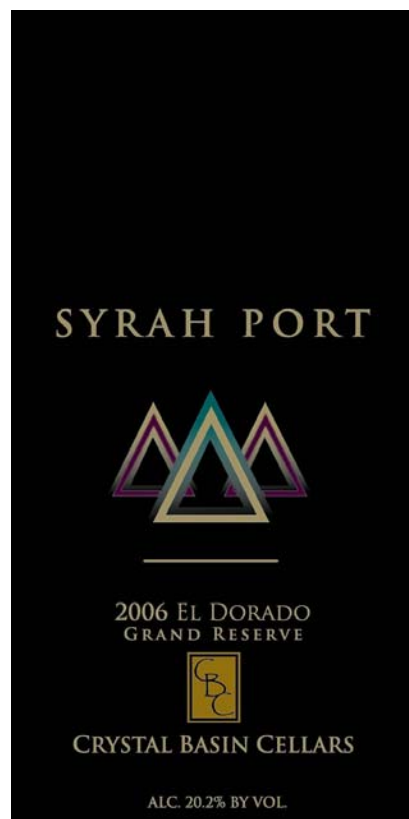


The Grand Reserve Series



2006 Syrah Port El Dorado 'Grand Reserve'

Source: Gold Hill Vineyard, El Dorado County

Harvest Date: September 30, 2006

Brix at Harvest: 30

Time in Barrel: 18 months

Type of Oak: New and used French & American

Alcohol: 20.2%

Bottled: April 9, 2008

Production: 582 cases of 375 ml.

Winemaker's Notes: Growing at an altitude of 1,200 feet, these Syrah vines have a mid to late ripening cycle. After hand-harvesting and crushing, the grapes were fermented over a 14-day period in open-top containers. The must was punched down by hand four times a day to extract maximum color and varietal character. The wine was pressed in a small manually operated vertical basket press. After settling the wine was aged in neutral French and American oak barrels to let as much varietal character show through as possible. The wine was racked by gravity flow only, never pumped, and was bottled unfinned and unfiltered.

The fermentation was stopped at 12' of brix by using 192 proof grape spirits and the final residual sugar at bottling was 7%. This port is not the cloying type that the market mostly see but a more elegant layered wine that pairs well with most cheeses and desserts.