



MADRÓNÁ

2006 Syrah - Enyé Vineyards

Single Vineyard Designate Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfinned and unfiltered. These wines exhibit a purity and a sense of place seldom seen in California wine

The Syrah from Enyé Vineyards

Many years ago we had the opportunity to trial a very unique clone of Syrah with extremely small berries. Not only did it excel in our 2,800-foot elevation, but the south-facing slope we chose to plant in 1997 provided an incredible diversity of micro-climates. With the rich soils of our vineyards and the hope of using a vertical-shoot-positioned (VSP) trellising system, we decided a devigorating rootstock (101-14) would be perfect for the location to blend with our own-rooted vines. Careful handwork with leaf and crop removal has given us (without exception) wonderfully intense wines filled with classically Northern Rhône characters of roasted meats and dark cherry.

The 2006 Vintage

Across the board, the wines from the 2006 vintage have incredible structure. And although our Syrahs have never been lacking in this attribute, this vintage is wonderfully bold, destined for great aging. The aromas have a dense base of gamy meat and smoked bacon, upon which the sweet spice and high-tone fruit of cranberry and pie cherry build. At its pinnacle, hints of olive and earthiness touch the senses, but only enough to entice one to taste the wine.

Medium to full-bodied, the dark cherry is the foundation on the palate. Raspberry and more cranberry layer in gracefully while notes of smoky spiciness fill in the edges. But it is the great texture that is truly seductive on this wine. Balanced with rounded tannins, the '06 Enyé Syrah is both bold and luscious while always retaining an elegance that is the hallmark of our terroir.

Suggested Food Pairings

This Syrah demands something rich like an herb-rubbed leg of lamb or sautéed Portobello mushrooms in garlic, baked *en croute*.

Facts

Appellation: El Dorado Estate Grown

Blend: 99.6% Syrah, 0.4% Viognier

Aging: 18 months in neutral oak

Bottled: April 10, 2008

Alcohol: 14.95%

pH: 3.78

TA: 0.55g/100ml

Residual Sugar: 0.02% by vol.

Production: 111 cases

Suggested Retail Price: \$42.00

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MadrónaVineyards.com