

# ERATH

WINERY

*the Art of Pinot*



## 2006 Syrah

*“There is nothing subtle about this smoky, sinful Syrah. The intoxicating nose presents aromas of cinnamon-scented black currant and leather, mingled with an undertone of vanilla. Dark fruit flavors, chocolate, cedar and a slight jamminess envelope the silky palate. Lite tannins suggest age worthiness for those who can resist the temptation to indulge now. Drink from 2008-2016.”*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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To achieve full maturity, Syrah requires a warmer climate than the Willamette Valley has to offer. Therefore we source our Syrah fruit from select vineyards in Southern Oregon, which provides the warmest growing conditions in Oregon.

Our approach to making Syrah is similar to our approach to making Pinot noir. We strive for optimum ripeness in the vineyard and soft handling in the winery. The fruit is gently destemmed into small open-top vessels fermenting slowly over the course of many days. Our goal is to create a Syrah that expresses its true varietal character while avoiding over extraction of aggressive tannins. This wine is blended with balance in mind, containing fruit from three prime Southern Oregon vineyards.

### VINTAGE OVERVIEW

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A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.

APPELLATION  
Southern Oregon

VINEYARDS  
50% Fox Hill, 30% Quail Run,  
20% Lopera

OAK REGIME  
32% New French oak and 8% New Oregon  
oak, 14 months in barrel

HARVEST  
October 13, 2006

T.A.  
0.57gm/100mL

PH  
3.58

ALCOHOL  
14.3%