



Wedell
CELLARS

2007 Wedell Cellars Arroyo Grande Valley Syrah

FOR OUR 2007 WEDELL CELLARS ARROYO GRANDE VALLEY SYRAH WE SELECTED A SMALL HAND-FARMED VINEYARD IN THE ARROYO GRANDE VALLEY TO PRODUCE A VERY INTENSE FRUIT DRIVEN WINE.

IT HAS ALWAYS BEEN OUR PHILOSOPHY THAT LESS IS MORE AND WITH THE 2007 WEDELL CELLARS ARROYO GRANDE VALLEY SYRAH WE TAKE THIS DEDICATION TO A NEW LEVEL. THE 2007 VINTAGE IS OUR FIRST VINTAGE OF SYRAH, THE FIRST COMMERCIAL VINTAGE FROM THIS VINEYARD AND IT IS AN IMPRESSIVE ADDITION TO OUR ARRAY OF WINES. WE HAVE ALWAYS BEEN COMMITTED TO PRODUCING OUR WINES IN THE OLD WORLD STYLE, EMPHASIZING THE TERROIR OF THE VINEYARD WHILE CREATING A COMPLETELY BALANCED FOOD FRIENDLY WINE AS OUR FINAL GOAL. THE SMALL HALF-ACRE VINEYARD STRUGGLED TO SET FRUIT AS 2007 WAS YET ANOTHER YEAR OF DROUGHT ON THE CENTRAL COAST. THE VINES, NOW IN THEIR SIXTH YEAR, PRODUCED A SMALL AMOUNT OF INTENSELY FLAVORED GRAPES. THE ENTIRE VINEYARD WAS NETTED AND THE GRAPES WERE SELECTIVELY THINNED AFTER TURNING COLOR. THE SUMMER WAS MODERATE WITH OVERCAST IN THE MORNING AND AFTERNOON SUN. THERE WAS NO RAIN OR MAJOR HEAT WAVES.

THE VINEYARD IS LOCATED IN THE EASTERN PORTION OF THE ARROYO GRANDE VALLEY WHERE THERE IS LESS OCEAN INFLUENCE AND THE AFTERNOONS ARE WARM ENOUGH TO ALLOW SYRAH TO DEVELOP BEAUTIFULLY. FINALLY ON OCTOBER 4TH THE GRAPES WERE SELECTIVELY HAND PICKED EARLY IN THE MORNING, THE SUGARS AND ACIDITY WERE IN PERFECT BALANCE, THE GRAPES WERE VERY COOL FROM THE OVERNIGHT COOLING AND WERE RUSHED TO THE WINERY WHERE THEY WERE HAND SORTED AND DESTEMMED. THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND THEN OPEN TOP FERMENTED IN A SMALL BIN USING INDIGENOUS YEASTS WITH A GENTLE PUMP-OVER AT REDUCED TEMPERATURES. FINALLY AFTER TEN DAYS OF FERMENTATION THE WINE WAS GENTLY AND LIGHTLY PRESSED OFF. WHILE AGING *SUR LIE* FOR FIFTEEN MONTHS, THE WINE UNDERWENT COMPLETE MALOLACTIC FERMENTATION AND IN FEBRUARY 2009 THE WINE WAS RACKED OFF ITS LEES FOR ASSEMBLAGE AND BOTTLED UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF VIBRANT BLACKBERRY, VIVID BOYSENBERRY AND WILD BERRY ARE ONLY A HINT AT WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICHNESS, COMPLEXITY AND FULL-BODIED NATURE OF THE WEDELL ARROYO GRANDE VALLEY SYRAH MAKE THE WINE A PERFECT ACCOMPANIMENT WITH MANY HEARTY FOODS. WE FEEL THAT BECAUSE THIS WINE IS INCREDIBLY BALANCED, IT IS READILY ENJOYABLE NOW AND WILL MATURE BEAUTIFULLY FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES
BRIX AND ACIDITY
BARRELS
BOTTLED
ALCOHOL
PRODUCTION

OCTOBER 4, 2007
25.4° 3.41 PH 5.75 TA
ONE NEW FRENCH OAK BARREL AND ONE USED FRENCH OAK BARREL
FEBRUARY 12, 2009
14.9%
750ML: 80 SIX PACK CASES
1.5 LITER: 36 BOTTLES

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