



SOLDIERS OF FORTUNE Syrah 2007 NAPA VALLEY

VINEYARD:

Atlas Peak (hillside) and Oak Knoll (benchland) are moderately cool viticultural areas allowing slow and even ripening, which creates deeply colored wines with depth and complexity.

AROMAS:

Black Cherry, white pepper, vanilla bean, violets, slight hickory smoke.

TASTE:

The wine begins with a smooth, round and viscous entry with intense fruit flavors. The middle pallet is supported by a high level of fine-medium grain tannins. The concentrated fruit flavors and tannins resonate together leading to a long finish.

WINEMAKING:

Hand-harvested / Small-lot fermentations / 3-day cold soak / 14-day maceration / Different yeast strains used for aroma and flavor development / Partial whole berry fermentation / Minimal manipulation