



BROPHY CLARK
2005 Syrah
SANTA YNEZ VALLEY

VARIETAL	100% Syrah
APPELLATION	Santa Ynez Valley
VINEYARD	Rodney Shull & Camp 4 Vineyards
HARVEST	October 7, 2005
OAK AGING	18 months
T.A.	7.0 g/L
pH	3.50
ALCOHOL	15.2%
BOTTLING DATE	March 16, 2007
PRODUCTION	407 cases

HARVEST

Vintage 2005 was one of the most favorable harvests in recent years, featuring both strong yields and exceptional grape quality. Rainfall was plentiful in the winter months leading up to budbreak in early March. Dry conditions prevailed in spring, resulting in excellent bloom and set. Temperatures throughout the summer were moderate with no heat waves, promoting a gradual, even ripening of the grapes.

VINEYARD

Fruit for this vineyard-designated wine comes from two of the Fess Parker Estate Vineyards in Santa Ynez Valley. Rodney Shull Vineyard is situated atop a mesa where the grapes enjoy warm temperatures moderated by morning fog and cool afternoon sea breezes. Grapes for our wine were picked from Block F, which is planted to the Shenandoah clone. Camp 4 Vineyard is located in the heart of Santa Ynez Valley along Baseline Road. Our grapes came from Block 15, which features the Syrah Noir clone.

WINEMAKING

Grapes for our 2005 Syrah were handpicked and crushed into a small, temperature controlled fermenter. Following an overnight cold soak, the must was inoculated with Assmanshausen yeast. The tank was pumped over three times daily during fermentation for maximum extraction. After maceration, the wine was pressed and transferred to French oak barrels for aging. At the completion of malo-lactic fermentation, the wine was racked and returned to barrel for a total of 18 months aging.

TASTING NOTES

Brophy Clark 2005 Syrah Santa Ynez Valley is expressive and richly layered with aromas of ripe plum, Bing cherry and dark chocolate with a touch of black licorice, dried herbs and truffle. The mid-palate is soft and supple, culminating in a rich, velvety finish.