



**TASTING NOTES:**

Burple! Burple? Yes, B-U-R-P-L-E!! When Black and Purple come together, that is exactly what you get. In terms of appearance, that might be the simplest way to describe our 2006 Napa Valley Syrah. If you're a fan of our Syrah, you've enjoyed its evolution and development going back to when it was first released in 2001. While it's always delivered great depth and complexity, with the introduction of the 2005 vintage you may have noticed a mouth-feel that seems to envelope your palate.

True to its variety, this wine is full of luscious black fruit, roasted espresso, graphite and fresh forest floor. While unmistakably full-bodied and possessing tremendous structure, it maintains its balance with nicely refined tannins, well integrated toasty oak and a vibrant acidity. Unabashedly, this wine strives to capture the essence of an Old World Northern Rhone will reveling in the abundance that a New World region like Coombsville has to offer.

**VINEYARD**

Vineyard Manager    Herrera Vineyard Mgmt  
 Appellation         Napa Valley  
                               Coombsville  
 Harvest Dates        October 2006  
 Harvest Brix         25 brix  
 Yield                    4.0 pounds of fruit  
                               per vine

**WINEMAKING**

Winemaker         Rolando Herrera  
 Variety                100% Syrah  
 Fermentation       50% Indigenous yeasts  
 Alcohol                14.5%  
 Aging                   20 months  
 Type of Oak         French oak barrels

**CASES PRODUCED: 200**