

SPOTTED OWL VINEYARDS

Napa Valley ~ Mt Veeder

"Lev's Cuvee" 2006 - Syrah 100% Mt Veeder



Spotted Owl Vineyards is a boutique family winery with estate vineyards located on legendary Mount Veeder in the Napa Valley. We are fortunate to collaborate with winemaker Rolando Herrera, who brings his extensive experience from Stag's Leap, Chateau Potelle, Vine Cliff, Mi Sueno winery and Paul Hobbs to help us create our special Cuvee's. SOV wines have been called "*Sensational*" by *Wine Spectator* and are characterized by lush aromatics, complexity and a harmonious balance of fruit, spice, minerality and structure derived from the unique mountain terroir. Spotted Owl Vineyards wines drink well now and cellar nicely for future enjoyment.

Tasting Notes : This deep, rich cool climate Syrah highlights the dark fruit character, structure and terroir of the Mt Veeder appellation. Inviting aroma's of ripe dark fruit, mulberries, pepper and tobacco cascade from the glass and follow through to the palate with dark berry, earth and a touch of roasted coffee flavors. The mid palate displays dark cherry, berry flavors with a hint of cedar that linger into the finish where they are complemented by vanilla and mocha accents. The finish lingers yet the flavor profiles beg for another sip. A perfect accompaniment to roasted pork, lamb as well as wild mushroom risotto and pasta dishes.

Vineyard Notes: Fruit for Lev's Cuvee comes from our estate vineyards situated between 1200 – 1400 ft on the east face of Mt Veeder overlooking the Napa valley. The vines grow on the steep slopes in volcanic and sedimentary soils where they struggle to produce a small crop (~2tons/acre) of tiny berries that have intense color and flavor profiles. Vine spacing is 3 x 8ft and all farming is done by hand with the greatest respect for the surrounding wilderness.

Harvest Notes: Patience was a virtue in 2006. Overall the growing season was cooler than normal. Low spring temperatures delayed bud-break by approximately three weeks. A short heat wave in July gave the vines a needed boost to catch up to a typical growing season. Cool, even weather persevered throughout the fall, enabling the grapes to develop good intensity and great concentration of fruit. Grapes were harvested between October 2 – 11; harvest Brix 24.7 – 25.4.

Winemaking: Grapes were de-stemmed, cold soaked 4 days then fermented at 80 degrees F - malolactic fermentation proceeded in barrels. The final wine is comprised of juice from 2 Syrah clones (ENTAV 383, 470; rootstocks 110R, 101-14), each vinified separately, then selectively blended to give this mountain Syrah its rich character. This wine was aged for 18 months in French oak barrels (50% new) and bottled unfiltered and unfiltered.

Varietals:	100% Syrah	Harvest date:	10/2 – 10/11
Appellation:	Mt Veeder, Napa Valley		
Barrel Program:	18 months French oak – 50% new (Seguin Moreau, Cadus, med toast)		
Bottling date:	July 2008 - bottled unfiltered, unfiltered	Release date:	October 2009
Production:	125 cases		