

SPOTTED OWL VINEYARDS

Napa Valley ~ Mt Veeder

Alexandria's Cuvee 2007 - Barrel Select Syrah



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, Paul Hobbs and Mi Sueno winery 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 terrior. Spotted Owl wines drink well now and cellar nicely for future enjoyment.

92 pts Wine Enthusiast Review "... an impressive wine. So dense and layered, it reveals tiers of complexity with every sip as it airs in the glass. The flavors are of pure, ripe wild blackberries, with currant, coffee and tobacco notes, and sprinkled with crushed black pepper." S.H. (8/1/2010)

Tasting Notes : This full bodied cool climate Syrah exhibits a beautiful deep dark color with cascading aromas of ripe black fruit and berry, sage, spice and tobacco notes that follow through to the palate in this amazingly complex and layered wine. The lush entry melts into an ultra rich core of black currant with the mid palate displaying blackberry, sage, mocha and a hint of vanilla. As the wine breaths it reveals additional layers of complexity that persist into the extraordinary long finish. The finish lingers yet the flavor profiles beg for another sip. This sensual wine pairs wonderfully with lamb and pork roast or a delicious pasta dish.

Vineyard Notes: The fruit for Alexandria's Cuvee come from our estate vineyard situated between 1200-1400 ft above the Napa valley floor on the east face of the Mt Veeder appellation. The Syrah vines grow on steep slopes with a diversity of volcanic and sedimentary soil types that produce <2tons/acre of tiny berries with distinct flavor profiles from each of the blocks.

Harvest Notes: The 2007 season was unique, being the hottest in some time with very little rainfall, but having mild temperatures in fall giving the grapes an opportunity to develop very rich lush flavors and ripe tannins. The grapes were hand harvested in small lots over a two week period beginning October 8, 2007.

Winemaking: Grapes were destemmed, cold soaked 5days then barrel fermented at 76 degrees F. Fruit from each of our vineyard blocks was vinified separately and aged in French oak barrels. After 12 months in barrel we began sampling individual barrels to select the lots that would make up the final Cuvee. The final wine is a barrel select blend comprised of 2 Syrah clones (ENTAV 383, 470) from 4 different vineyard blocks.

Varietals: 100% Syrah
Appellation: Napa Valley, Mt Veeder
Aging: 20 months French oak – 50% new (Cadus; Seguin Moreau med toast)
Bottling date: July 2009 - bottled unfined, unfiltered **Release date:** Fall 2010
Production: 120 cases
Price: \$70/btl

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