

2007 LE MISTRAL, MONTEREY COUNTY



HARVEST DATES: Oct. 7 - Oct 28, 2007

BLEND AND GRAPE SOURCES: 51% Syrah, 42% Grenache, 5% Alicante Bouschet, 2% Petite Sirah. Estate-grown fruit from Monterey County comprised 98% of the blend, with the balance supplied by independent growers.

WINEMAKER'S NOTES: Grapes were harvested at an average of 25° brix, fermented in small batch stainless steel fermenters, and then aged for 17 months in a combination of new French Oak (40%) and two-year-old French Oak previously used for the Joseph Phelps Insignia (60%). Coopers include Francois Freres, Saint Martin, Sirugue, Saury and Ermitage. The wine was bottled in April, 2009.

The 2007 Le Mistral is smooth and seductive, with dark fruit, licorice and white pepper. Rich in color and character, it is spicy with complex layers of dark currant, dried herbs and a long, lingering finish.

VINEYARD NOTES: Daytime temperatures in Monterey County tend to be quite variable because of the wind. The temperature gradually rises during the day and peaks around 2pm every afternoon. Then the maritime influence of the Monterey Bay causes the wind to blow inland at 20 to 30 MPH, and it is not unusual for the temperature to cool by as much as 20°F in less than an hour. The high heat spikes common to the Napa Valley do not normally occur in the Le Mistral vineyard.

The Petite Sirah was harvested from a warmer vineyard in Napa County, adding depth and intensity to the 2007 vintage.