



2006 Jemrose Cardiac Hill Syrah

Grapes for our 2006 Cardiac Hill Syrah were picked between October 8th and October 23rd at an average brix of 26.5. Fermented with native yeasts and aged 19 months in French oak barrels (30% new). 30% whole cluster used in fermentation. Bottled unfiltered and unfiltered.

Winemaker's Notes:

Dark purple color. Intense aromas of grilled meat, bacon, white pepper, blueberries, dark chocolate with hints of wild underbrush. Rich, full flavors of dark fruits, graphite, and beef marrow are surrounded by broad mouth coating tannins providing a persistent dense finish without heaviness.

Price: \$38.00

Cases: 144 produced

Alcohol: 15.0%

T.A.: .580

pH: 3.75

Cooperage: Meyrioux, Ermitage, Remond

Professional Reviews:

Wine Spectator

Tight and chewy, with a beefy black licorice, graphite, smoke, mineral and blackberry mix of flavors that are full bodied, tightly focused and long and persistent on the finish.

Steven Tanzer's IWC

Glass staining purple. Powerfully scented bouquet of dark berries, saffron, violet, and cola. Coats the palate with sweet blackberry and boysenberry flavors, betraying no rough edges and picking up some smoke and dark chocolate notes on the back end. Becomes spicier with air and finishes with strong echoes of dark berries and cracked pepper. This is seductive right now and would be great with a grilled steak.

Robert Parker's Wine Advocate

The 2006 Cardiac Hill Syrah exhibits classic northern Rhone notes of bacon fat, roasted meats, black olives and black currents. Dense and rich with rustic tannin and angular acids, it should age nicely for 5-7 years.