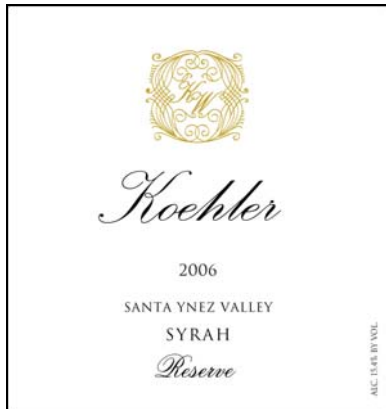




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Syrah
Harvested Oct 27, 2006

Fermentation

100% Stainless Steel

Aging

14 months in French Oak
60% new, 40% 1-3yr old

Technical

25.5° Brix at Harvest
15.4% Alcohol
0.55 g/100ml TA
3.81 pH

Production

245 cases
Bottled Jan 25, 2008
Released Apr 1, 2009

2006 Syrah Reserve, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from the four-acre Syrah 877 Clone block on the Koehler Estate. The 2006 year saw a reduction in yield due to lower rainfall, but higher quality, smaller clusters of fruit exhibiting a more intense concentration of flavors. The slow ripening and long hang time allowed for intense flavor and varietal character.

Winemaking

This syrah was cold soaked for three days prior to inoculation of yeast. It was pressed at dryness and the free run wine was racked to barrels, where it was aged in 60% new and 40% 1-3 year old French Oak.

Tasting Notes

With intermingling flavors of raspberry and cherry on the nose, this Koehler Reserve Syrah is not to be missed. The palate is creamy with rich, dark fruits of blueberry and plum shining through. A long finish of white pepper and supple tannins give way to elegant vanilla oak flavors.

The Koehler Estate

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre, and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.