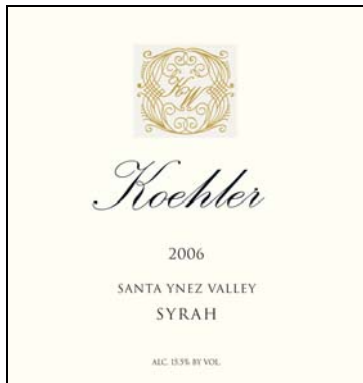




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Syrah

Harvested Oct 27, 29,
2006

Fermentation

100% Stainless Steel

Aging

14 months in French Oak
30% new, 70% 1-3yr old

Technical

26.0° Brix at Harvest

15.5% Alcohol

0.61 g/100ml TA

3.81 pH

Production

1,408 cases

Bottled Jan 23, 2008

Released Jan 2, 2009

2006 Syrah, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from three different clones in three separate Syrah blocks 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 racked to barrels, where it was aged in 30% new and 70% 1-3 year old French Oak.

Tasting Notes

A blend of three clones grown on the Koehler Estate, this 2006 Syrah is focused and generous with its blueberry and candied cherry aromas. The palate is rich in cola nut and earth, with bright raspberry flavors which lead into a structured finish. Serve with mushroom risotto and cassoulet.

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.