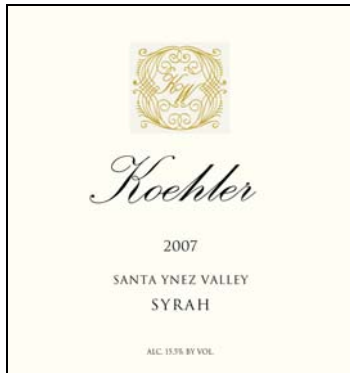




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Syrah

Harvested Oct 22, 25,
2007

Fermentation

100% Stainless Steel

Aging

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

Technical

26.6° Brix at Harvest
15.5% Alcohol
0.65 g/100ml TA
3.90 pH

Production

1,068 cases
Bottled Jan 20, 2009
Released Aug 15, 2009

2007 Syrah, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from two different clones in two separate Syrah blocks on the Koehler Estate. The 2007 growing season saw more normal rainfall totals, requiring no additional irrigation. The long Indian summer allowed us to ripen the fruit fully. 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

Robust and rustic, the 2007 Syrah delivers a medley of aromas that include plum, blackberry, truffle and scorched earth. On the palate, this Syrah has massive weight and real presence. The flavors offer up big, upfront layers of dark plum, caramelized blackberry, pepper, earth and tar. This wine will mellow with age, and should cellar well for over a decade.

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.