



2008 STICKYBEAK SYRAH

REGION: Napa Valley, California
VARIETALS: Syrah
MATURATION: 18 months in French oak (50% new)
ALCOHOL: 14.8% alc/vol

WINEMAKING:

We certainly gave the fruit a nudge in the winery and threw out the budget when it came to French oak! A three day cold soak followed by a ten day ferment with regular pump overs gave the juice plenty of skin contact to extract color and tannin. When dry, it was transferred to barrels, half of which were new, for 18 months of aging with limited racking.

REGION:

Knowing the right people helps in this game, and we were fortunate to work with a Napa Valley vineyard we've always admired, owned by Jan Krupp on top of Atlas Peak and next to his Stagecoach holdings. It's a rugged, rocky vineyard that receives a lot of summer warmth, producing wildly concentrated fruit. A small parcel of cooler Edna Valley fruit imparted the spicy lift we were looking for.

TASTING NOTES:

On the nose, the Syrah offers aromatics of sweet blackberries, tarragon and plum. The balanced palate is elegant and generous, with concentrated dark fruit and silky tannins alongside flavors of boysenberry, dark chocolate and dusty hot rocks. Creamy, French oak notes linger on the persistent finish.

CRITICAL ACCLAIM:

88 pts/ Editors' Choice Wine Enthusiast, 87 pts Stephen Tanzer's International Wine Cellar

ABOUT THAT NAME . . . Ever been curious enough to stick your nose over someone's fence to see what's going on? Or peer through a crack in their front gate, just to get a better look? We have! Some people might say we're busybodies or nosey neighbors although we prefer the Australian term 'stickybeak.' And being Napa-based wine industry folk, it's hard not to be curious about the stunning vineyards and regions that surround us. In fact, as inquisitive vintners, it seemed only natural that we'd have a bit of a stickybeak in our own backyard to see what we could find.



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