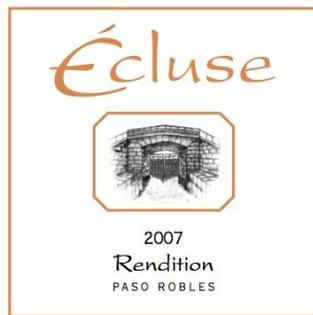


2007 Écluse “Rendition”

52% Syrah – 42% Grenache – 6% Zinfandel



2007 Écluse “Rendition”

325 Cases Produced

15.6 Alcohol

3.9 pH

6.3 g/l Titratable Acidity

Unfiltered/Unfined

Normally blended as our traditional GSM Rhone style blend, we replaced the Mourvedre with Zinfandel for this year's release. Our 2007 Écluse “Rendition” is a blend of Syrah, Grenache and Zinfandel. Because we were unable to source enough good Mourvedre we decided to remain true to our commitment to make the best wine from the best fruit available. Using our cornerstone Syrah from Lock Vineyard, our small 30 acre family owned vineyard and winery located in the prized hills of the Westside Paso Robles AVA, along with the bright fruit and pepper components of our Lock Vineyard Zinfandel which proved to be an excellent partner for the fruit and spice of the Syrah and the berry notes of the Grenache, given the great result we achieved with this year's blend, we may continue to use it in the future.

Other than some heavy winds in April, which resulted in some damage to the young vines, 2007 was a fairly normal growing year. We pruned our vines in late winter/early spring, finished out shoot thinning by late spring and harvested the fruit over a several week period in September and October. The majority of the work in our vineyard is done by hand and we spend a great deal of time in the vineyard monitoring the development of the vines and fruit over the course of the growing season. We farm sustainably with an emphasis on mechanical control of weeds and the use of compost tea as a deterrent for powdery mildew and as a carrier for foliar applications of micro nutrients.

The fruit was hand harvested in October in small lots of one ton and one and a half tons, always in the early morning when temperatures are at their lowest. The fruit was de-stemmed and cold soaked for five days prior to inoculation with D254 and D8 yeast. Fermentation was completed in nine days after which the wine was moved from the fermentation bins to barrel gravitationally. We used a small basket press to complete the process with the press run wine segregated from the free run. Our barrel program consists of the use of French, Hungarian and American oak, utilizing one-third new barrels, one-third once used barrels and one-third neutral barrels. The trial blends were put together in June, left in the tank for two days and then returned to the barrels as a blend for the remaining ten months prior to bottling. We feel that this early blending results in a more integrated approachable and mature wine on release that will only improve with age.

The wine was on oak for eighteen months and April, 2009.

Savor the Wine that is Truly Écluse!



Steve Lock
Winemaker & Proprietor