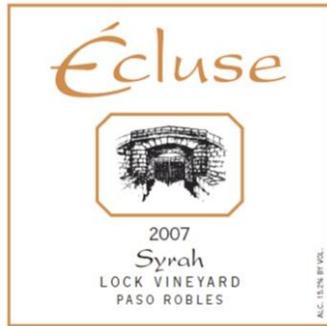


2007 Écluse Syrah

Lock Vineyard



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215 Cases Produced
15.2 Alcohol
3.9 pH
6.2 g/l Titratable Acidity
Unfiltered/Unfined

The fruit for our 2007 Écluse Syrah estate wine was sourced from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA. The vineyard is sustainably farmed and the majority of the work is accomplished by hand. From the pruning in February to the shoot thinning in the spring to the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the split canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of warm weather Syrah.

The 2007 growing year was fairly normal with no early heat spells or early spring frosts. Harvest of the 2007 fruit took place over a period of several weeks which is normal for this block of southeast facing fruit. Once the fruit on the higher elevation vines reach 24 Brix we begin taking single berry samples to assess the flavor profile of the fruit on a vine by vine basis. We always begin harvest of the south facing vines on the hill tops and, over the course of the next three to six, weeks work our way down the hill alternating north facing vines and blocks located lower on the slope. This system enables us to get the flavor profiles we want with better control over the Brix level.

Small open topped bins are used for fermentation, designed for either one ton or one and a half tons of fruit. The fruit is cold soaked for an average of five days to extract a maximum color component. While we will occasionally use native yeast for the fermentation, we more frequently inoculate the fruit with D254 or D8 commercial yeast. Fermentation to dryness was accomplished over a period of ten days during which the bins were punched down four to six times daily. After fermentation we used gravity to move the free run wine to barrels before pressing off the remainder in a four hectoliter basket press. 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. This program enables us to track the free run and press wines and their interaction with the different oak profiles.

The 2007 Syrah was in barrel for eighteen months and was bottled April, 2009.

Savor the Wine That is Truly Écluse!

Steve Lock
Winemaker & Proprietor