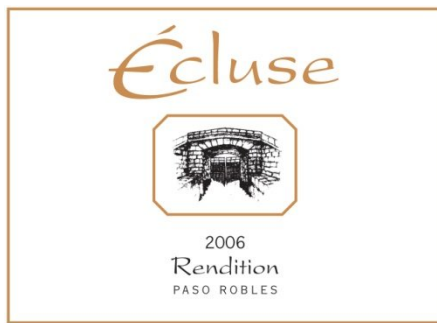


## 2006 RENDITION



### 2006 Écluse Rendition

429 Cases Produced  
15.3 Alcohol  
3.9 pH  
5.9 g/l Titratable Acidity  
Unfiltered / Unfined

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo, Edward Sellers and the noted wines of Chateau Margene among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we are expanding our production and are anxious to introduce you to our 2006 Écluse Wines.

Rendition is a blend of 59% Syrah, 22% Grenache and 19% Mourvèdre, varietals that are becoming increasingly popular in the Paso Robles AVA. The Syrah for this blend is of course from our Lock Vineyard. The balance of the fruit for the blend was sourced from several well chosen Paso Robles vineyards. We have currently replanted a portion of our vineyard to Grenache and Mourvèdre which will be used in future versions of this excellent wine.

A big challenge we faced in the vineyard for the 2006 vintage was the heat beginning early in the season and culminating with a three week span of temperatures over 100° in July. Because of the hilly terrain of the Syrah block this fruit was harvested in two picks in two different sections of the vineyard. The first pick came in late September and the second pick not until mid-October. Here at Lock Vineyard we normally harvest this fruit over a period of several weeks, picking the fruit based on the flavor profiles we want which give us better control over the brix and, ultimately, the alcohol.

The small lots of Grenache and Mourvèdre were harvested in October and the three varietals are fermented separately in open top bins after cold soaking for two days. We use punch downs to aerate the juice and control temperatures during fermentation and to enhance color and flavor extractions. A small basket press was used to gently press off the wine and it was then transferred to a combination of 40% new oak using both French and Hungarian oak plus a combination of two year old and neutral barrels.

In the barrel for eighteen months the wine was bottled in early April of 2008. Anchored with our signature Syrah this handcrafted wine brings forth the best of these three varietals. The meaty, dark fruit features and the rich color of the Syrah are married with the brighter fruit and color of the Grenache and spiciness of the Mourvèdre produced an elegant rich wine that is perfectly balanced. Beautifully approachable from its nose to finish this wine will only get better.

Steven Lock  
Winemaker