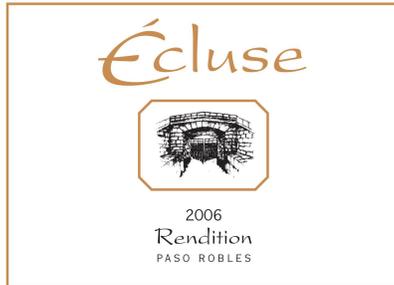


# 2006 Écluse “Rendition”

59% Syrah - 22% Grenache - 19% Mourvèdre



## 2006 Écluse “Rendition”

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

Écluse Wines is a small 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 ðLock Vineyardö 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 enjoy. With the help of noted consulting winemaker Scott Hawley, we expanded our production and are anxious to introduce you to our 2006 Écluse Wines.

Our 2006 ðRenditionö is our rendition of the traditional Rhone style blend, the ðGSM,ö and 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 Lock Vineyard, our small family owned 30 acre property. The balance of the fruit was sourced from other small Westside vineyards which are sustainably farmed and focus on producing low yields of high quality fruit. We have currently replanted a portion of our vineyard to Grenache and Mourvèdre which will be used in future releases 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.

Barrel aged for eighteen months and bottled in April, 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.

*Savor the Wine That is Truly Écluse!*

Steven Lock  
Winemaker & Proprietor