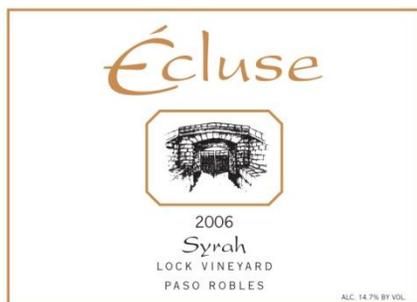


2006 Écluse Syrah

Lock Vineyard



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**212 Cases Produced
14.7 Alcohol
3.80 pH
5.8g/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 “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 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.

The fruit for our 2006 Écluse Syrah Estate wine was sourced from Lock Vineyard, our small family owned 30 acre property. 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. It is always difficult to determine exactly how these things affect the overall final product and that is why, given the same terroir each year, the wines can vary year to year. 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.

Our Syrah was fermented in small, open top bins. We began with a two day cold soak before the fruit was inoculated with a combination of D8 and D254 yeasts. 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 barrels. For this vintage we used 40% new oak with a combination of French and Hungarian oak. After four months the wine was racked and blended before being returned to the barrels.

This wine was barrel aged for 18 months and bottled April, 2008. Beginning with the deep garnet color typical of great Syrahs, the nose of fruit, spice and overtones of chocolate lead you to a wine with layers of complexity and well-balanced tannins and acid.

Savor the Wine that is truly Écluse!

Steven Lock
Winemaker & Proprietor