



L I M I T E D  R E L E A S E

S Y R A H
S M A L L L O T
2 0 0 6

Appellation:	100% Arroyo Seco, Monterey
Varietal Content:	100% Syrah
Winemaker:	Karl D. Wente
Alcohol:	14.9 %
pH:	3.71
Total Acid:	0.59 g/100ml
Residual Sugar:	Dry

Vineyard: This Syrah comes from the cool growing region of Arroyo Seco. The long season allows the grapes to fully develop subtle flavors not usually found in this varietal in California.

Fermentation: The grapes for this wine were fermented in open-top fermentors, and punched down twice daily by hand. The grapes were then gently pressed leaving any bitter tannins behind.

Aging: This Syrah was aged for 15 months in oak barrels prior to bottling.

Description: This Arroyo Seco Syrah has a wonderful deep, dark color and aromas of chocolate, coffee bean, black licorice and toasted oak. Flavors of blackberry, chocolate, and clove are complemented by medium acidity and smooth tannins that allow for a long finish and a nice fruit/oak balance.

History: Founded 125 years ago, Wente Vineyards is the country's oldest continuously operated family-owned winery. Owned and managed today by the fourth and fifth generations of the Wente family, the winery draws from nearly 3,000 acres of estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

WENTE
VINEYARDS

5565 Tesla Road, Livermore CA 94550 925.456.2300 tel 925.456.2301 fax

EXPERIENCE THE LEGACY