



jake-ryan cellars

NAPA VALLEY

2006 Syrah, Napa Valley

APPELLATION	COMPOSITION	FERMENTATION
Napa Valley	100% Syrah	Barrel
PRODUCTION	ALCOHOL	ACID / PH
180 Cases	14.5 %	.73 g/L / 3.87 pH

TASTING NOTES:

Black cherries, raspberries, cinnamon and red vines fill the nose. The mouth has very bright plumb, raspberry and strawberry flavors, coupled with hints of pipe smoke and spice. Solid fruit core, followed by good volume and a fresh finish.

HARVEST NOTES:

The 2006 vintage was unique in that it was both the hottest summer in some time and the most mild fall. The heat stressed the vines early in the season, bringing concentration to the fruit, while the long even fall allowed the tannins and flavors to fully ripen and create depth and balance. The best of both worlds, so to speak.

ABOUT JAKE-RYAN CELLARS:

Jake-Ryan Cellars has sought out some of the most unique vineyards in Napa Valley to produce Viognier, Syrah, Cabernet Sauvignon and Zinfandel. Winemaker Jeff Fontanella takes what the land gives us and crafts interesting, varietally expressive wines that are both fun to drink and food friendly. With experience at Opus One, ZD Winery, Saddleback Cellars, Venge Family Winery, PFC Cellars, Carter Cellars and Partridge Cellars, Jeff has a strong background in working with a wide range of varietals and winemaking styles. Jake Ryan was founded in 2004 by Jason Bengé and Traci Seville and is named after Jason's sons, Austin Jake and Colby Ryan.