

## 2005 Connell Vineyard Syrah

100% Connell Vineyard

Clones: Syrah Noir and 877

Alcohol: 13.9%

pH: 3.73

TA: 5.4 g/L

Barrel aging: 100% 4 year old French oak

Cases produced: 90

This 2005 Connell Vineyard Syrah is the first ever of this grape produced by Sandler. The wine comes from the Connell Vineyard in the Bennett Valley appellation in Santa Rosa, California. The vineyard is owned and farmed by Sally and Brian Connell, which they planted in 2000 to both Syrah and Pinot Noir. It is the latest ripening vineyard Sandler works with due to its very cool location above the Bennett Valley. Typically, Syrah ripens here around Halloween, and in 2005 it came in on November 2. This was one of the coolest growing seasons on record.

The nose of the '05 Sandler Connell Syrah is often described as being loaded with black pepper and green olives. These aromas can be attributed to both the cool climate Syrah grown at Connell combined with the use of 100% whole cluster fermentation, stems and all. There's plenty of tannin on the palate for extended aging, as well as a mouthful of gorgeous Syrah fruit. Expect this wine to develop slowly through 2015 and to maintain a nice plateau for another decade or more.

