

## 2007 Connell Vineyard Syrah

100% Connell Vineyard

Clones: Syrah Noir and 877

Alcohol: 13.9%

pH: 3.79

TA: 5.1 g/L

Barrel aging: 17% new and 83% 2 and 3 year old French oak

Cases produced: 140

The longest running Sandler wine so far has been the Connell Vineyard Syrah. Sally and Brian Connell have provided Sandler some really nice fruit four years in a row (including the still fermenting '08), and I thank them for taking such good care of their Bennett Valley vineyard. This 2007 Syrah has much more in common with the peppery, spicy and tannic 2005 than it does with the riper, softer 2006. Everyone who has tasted both the '05 and the '06 seems to have their preference for one vintage over the other, and it's about a 50/50 split. Even I have a favorite, but I'll keep that a secret for the time being.

We bottled 140 cases of the 2007 Connell Syrah after it spent 12 months in barrel. I'd recommend laying this down for a while (1 to 5 years?), or at least decanting it for several hours if you want to try it soon.

