

# NEYERS VINEYARDS

**2008 Syrah ‘Old Lakeville’** – It’s difficult to imagine a winemaking process that is more labor intensive than the one that we’ve developed for our Syrah. Whole-cluster fermentation, complete stem retention, manual punch-down and 45 days or so of skin contact are all practices developed in France a hundred years ago. Tradition continues to find a home here at Neyers Vineyards. In the mid-1990’s, the Sangiacomo family began to develop this Sonoma Coast appellation vineyard to our specifications. We wanted to replicate the great Syrah vineyards of the northern Rhône, with their steep hills, cool climate and rocky soils. We found a 12-acre spot with all of these characteristics, and planted it to Syrah bud wood from Cornas, Hermitage and Côte-Rôtie. Each component lends its own element of old world charm to the blend. The finished wine has the textbook loveliness that makes Syrah one of the world’s most versatile grapes.

