



**WOFFORD ACRES VINEYARDS**  
**2007 Syrah**  
**Estate - El Dorado**

Harvest

100% Syrah  
Harvest date: 29 Sept. 2007  
Harvest Brix: 24.2 degrees brix  
pH: 3.58  
Total Acidity: 0.77 g/100ml

Wine

Alcohol: 14.4%  
pH: 3.67  
TotalAcidity:0.73 g/100ml  
Barrel Aging: 30 months  
2/3 new American and  
1/3 older French oak  
Bottling Date: 6 Feb. 10  
Cases Produced: 72

**Winemaking Notes**

For 2009 a moderate summer ended on the warm side and produced fruit that was slightly early. Sitting over the South Fork of the American River brought us the cool nights that we needed to perfectly ripen the flavors and retain acidity in the grapes. The must was fermented in small ¼ ton lots with a specialty Rhone yeast blend.

**Tasting Notes**

Deep aromas of cedar, spice, blueberry and hints of chocolate provide an enticement to the full plummy flavors. Rich and full bodied the wine is supple yet firm in tannins and finishes with lingering blackberry and sweet oak. Tasting great right now this wine will add to any rich cuisine or BBQ fare and should be age gracefully for another three years.

Paul