



2009 Flanagan Syrah
Proprietor's Notes



A view of Bennett Valley after harvest from the Syrah "Big Block" at 1000' elevation

The 2009 Flanagan Syrah is a true triumph for us. The end of vintage saw heavy rains followed by lots of heat. By making a super strict selection we were able to craft a very good wine.

Our 2009 Syrah displays great varietal character. It has the characteristic rich purple color and expressive nose that we always get from our Bennett Valley Estate. Past vintages have

typically been described by critics as reminiscent of Hermitage in the Northern Rhone and this vintage continues true express the classic Rhone profile.

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A nose of black fruit and spice is an introduction to the mélange of ripe black plum, warm crushed rock, vanilla, and pepper. As always this wine was barrel fermented in our caves and aged for 20 months in 100% new French oak. Barrel fermenting, minimal racking, and the use of nitrogen to protect the wine during racking lets us to keep the wine in barrel longer. This allows for better integration of oak and fruit without losing the brightness of the wine.

There were only 96 cases produced.

Harvest dates: 10/19th, Brix 25.5, Ph 3.9, TA 5.9
Suggested Retail: \$75/bottle
Release date: 3/1/2012