



2007 SYRAH

vineyard	Savannah, elev 825'
harvest	October 11 & 25, 2007
yield	2.5 tons / acre
aging	18 months, 60% French 40% American oak
alcohol	14.25%
production	530 cases
release date	April 2011
retail	\$40
aroma/flavor	black cherries, figs, dark chocolate, black & white pepper

WINEGROWING Hughes Family Vineyards are certified organic and have been sustainably farmed since they were first planted. Our vineyards are managed by Phil Coturri, the north coast's preeminent organic viticulturalist. As such, no synthetic fertilizers, herbicides, fungicides or pesticides are ever employed. Weeds and pests are controlled with integrated cover crops that attract beneficial insects and bring unwanted populations into balance. The result is healthy soils, today and for generations to come.

WINEMAKING We are fortunate to have as our consulting winemaker Rolando Herrera, a veteran of Stag's Leap Wine Cellars, Chateau Potelle, Vine Cliff, Paul Hobbs and his own label, Mi Sueño. An avowed non-interventionist, Rolando's aim is to respect the characteristics of each vintage, and never manipulate a wine into something it is not. If his countless awards and accolades are any measure, it's a philosophy that has served him well.