

Scott Cellars



2007 Syrah
Santa Ynez Valley
Black Oak Vineyard

Winemaker's Notes

This is the last vintage that I will work with this fruit as the vineyard owners will be making their own wines under the Black Oak label. I certainly wish them the best of luck in their winemaking odyssey. At least I am ending on a high note. The 2007 vintage was nothing short of perfect, the farming was meticulous and the wine practically made itself.

The weather in 2007 was what legends are made. Overall it was very cool in 2007, but a late season heat wave pushed ripeness levels up quickly. All this was followed by an extended mild period that allowed the grapes to slowly reach extraordinary ripeness levels. Harvest happened two weeks later than normal.

Kudos to the farmers at Black Oak vineyard. They have fine tuned their farming over the last three harvests to produce the best grapes that can be produced from their site. I have always felt that BOV should have 2 clusters per shoot on the bottom of the hill, 1 – 2 clusters in the middle and only 1 cluster per shoot on the top. That is exactly what they did in 2007.

By the time the grapes came in, they were puny, dehydrated sweet as hell. In winemaking terms, “they were in perfect condition.” They didn’t look very pretty, but they certainly tasted fantastic. The resulting wine is dark and dense yet brims with vibrant ripe fruit flavors. The oak is beautifully integrated and the acid is perfectly balanced. Overall, an exceptional wine that could benefit from a few years of aging. If you can wait!

Cases
143

Harvest Data

Date: 10/26/07
Brix: 27.4
pH: 3.75
Acid: 5.49 g/L
Yeasts BRL45, D80

Bottling Data

Date: 5/18/09
Alc. 15.5
pH: 3.64
Acid: 5.83g/L
Oak: 100% French
40% 1 yr, 20% 2 yr. 40% 3 yr.