



WATTLE CREEK
WINERY

Wattle Creek 2009 Shiraz
Alexander Valley, Sonoma County

Winemaker notes

This Shiraz displays how interesting this varietal can be when it is grown in regions with plenty of warmth and sunshine. Immediately present are a mix of aromas of huckleberry, wild berry and dried prunes that are vivid and impacting. There are also fresh, pure notes of rich blackberry, complimented by notes of toast, smoke, white pepper, vanilla bean and a touch of bacon fat. The fruit core always remains strongly in the forefront of this wine, with other aromas in the background. The rich, chewy-berry and smoked berry fruit flavors carry effortlessly through to the ending with a mix of sweet, dark fruit swirling together in a plump, juicy, fresh finish.

Vintage & Winemaking

The dry season of 2008 was followed by an even drier growing season in 2009! The low rainfall totals for the past two vintages meant the vines would have less soil moisture available, thus going into early season water deficit if not carefully monitored. It was crucial to manage water early, keeping the vines healthy and assuring a flavorful crop! The vintage was relatively cool which allowed the grapes to ripen slowly, and flavors to accumulate and concentrate. These grapes were harvested at the end of September just after the late season heat spikes and before the subsequent heavy rains. We were able to control and properly ripen our crop load through meticulous vineyard work, and to control vine irrigation to help ripening move along.

After achieving the desired flavors on the vines, the grapes were harvested by hand into picking bins in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were crushed into very small open top vats that could be hand worked. The fruit was then allowed to sit and soak for a period of 4 -5 days. This allows the color and flavors to leech out of the skins to the surrounding juice. The fermentation was completed in the small open top vats with gentle hand plunging of the skins during fermentation. After 6-8 days the new wine was then drained away from the skins; we call this drained portion the "free run". The free run wine was then collected and aged separately than the wines from the pressed skins as the free run is of the highest quality.

We put the free run wine to a majority of French Oak Barrels with a small balance going into Hungarian Oak Barrels. These small lots of estate Shiraz aged for 14 months before being blended and bottled.

Appellation	Alexander Valley	
Variety/Blend	Syrah	100%
Vintage	2009	
Oak Maturation	14 months	
New Oak	30 %	
French oak	90 %	
Hungarian oak	10%	
Alcohol	14.5 %	
Accolades	Best of Class Gold Medal California State Fair (95 points) Wine Enthusiast 88 points	