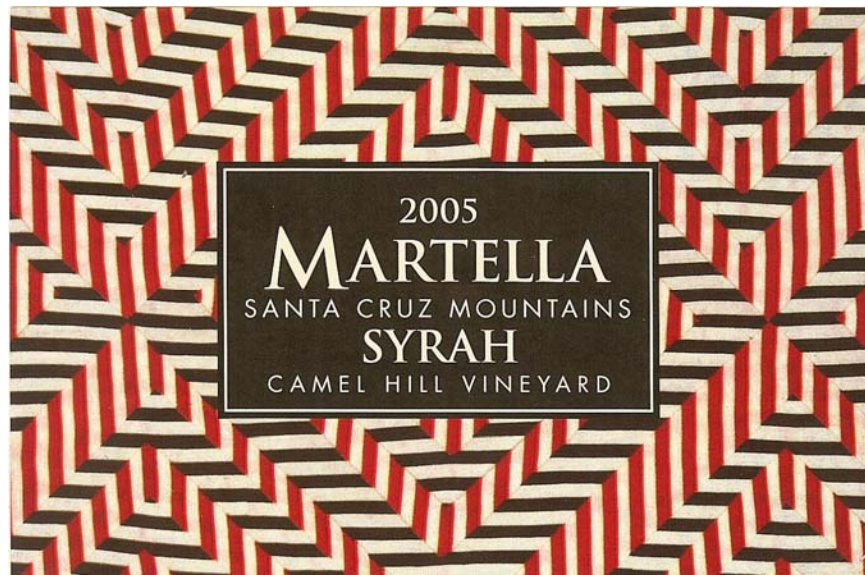


# WINE NOTES



ART WORK: 'ARI'S MAZE' MACHINE SEWN FABRIC HAND QUILTED BY ELLEN OPPENHEIMER

## VARIETY

100% SYRAH

BARREL AGING:

TOTAL ACID / PH:

ALCOHOL CONTENTS:

BOTTLING DATE:

RELEASE DATE:

TOTAL CASES:

RETAIL PRICE:

## GROWING AREA

CAMEL HILL VINEYARD  
SANTA CRUZ MOUNTAINS

15 MONTHS FRENCH OAK and AMERICAN

.575gm/100ml / 3.85ph

14.8% by VOLUME

MAY 19, 2007

MAY 18, 2008

\*60 CASES

\$55.00

This is Michael's fourth vintage of Syrah from Camel Hill in the Santa Cruz Mountains. The growing season was warm and dry, producing big flavors and good balance in the wine. Michael works closely with vineyard owner Jon Anderson in controlling crop level, a very important factor in this vineyard. A lighter crop helps to achieve significantly denser, more concentrated flavors in the wine. It is an elegant, silky rich wine, with a satisfying earthiness to it. A toasty, nutty nose is followed by black cherry, cedar and currant flavors. The wine is weighty, round and balanced with ripe tannins and a long, sweet oak finish. You can sip this wine on its own to fully enjoy its richness, but it's also a natural food partner with grilled and roasted red meats. Beef and lamb kabobs would be a perfect complement.

## MICHAEL MARTELLA WINES

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