

WINE NOTES



| <u>VARIETY</u> | <u>PERCENTAGE</u> | <u>GROWING AREA</u> |
|-------------------|-------------------|--------------------------------------|
| SYRAH | 55% | SONOMA |
| SYRAH | 30% | MENDOCINO |
| SYRAH | 10% | SANTA CRUZ MOUNTAINS |
| PETITE SIRAH | 3% | MENDOCINO |
| GRENACHE | 1% | FIDDLETOWN |
| VIIGNIER | 1% | SANTA CRUZ MOUNTAINS |
| BARREL AGING: | | 15 MONTHS FRENCH AND AMERICAN OAK |
| TOTAL ACID / PH: | | .66gm/100ml / 3.85ph |
| ALCOHOL CONTENTS: | | 14.3% by VOLUME |
| BOTTLING DATE: | | APRIL 23, 2008 |
| RELEASE DATE: | | MAY 18, 2008 |
| TOTAL CASES: | | 589 CASES |

“Hammer” translates to “Martella” in Italian, and Michael has nailed this popular variety once again, this time using three vineyard sources in a unique blending of different terroirs. Two of the vineyards are long-time favorites of Michael, Camel Hill in the Santa Cruz Mountains for lush, rich earthy tones and Fairbairn Ranch in Mendocino County for bright red fruit character and structure. The newbie to the offering is a Carneros (Sonoma County) vineyard, adding a note of white pepper and spice to the blend. It is a big, rowdy wine with ripe fruit on the nose, and a sweet smooth richness that always seems to define Hammer Syrah. Currant, black cherry and vanilla dominate on the palate. The finish is rich and long. Pair this Syrah with pastas in cooked tomato sauce and Italian sausage, grilled vegetables, lamb stew and spicy pizzas. It can also stand up to a wide variety of barbecue sauces.

MICHAEL MARTELLA WINES

17287 SKYLINE BLVD. BOX 103, WOODSIDE, CA 94062 - MMARTELLA MSN.COM - (650) 851 - 6777

My Swiss-Italian surname, Martella, translates to “hammer”, and this delicious wine “nails down” classic California Syrah character. Hammer Syrah is this winemaker’s rendering of a California style Syrah. Old world notions of terroir and adherence to traditional blends are set aside. We produced this luxurious wine by combining and balancing diverse aromas, flavors and textures. Hammer Syrah has lots of rich ripe fruit flavors with a soft round structure. Sixteen months of barrel aging in French and American oak add an extra layer of toasty spice to this velvet-wrapped hammer of a wine. Enjoy it with pastas in cooked tomato sauce and Italian sausage, grilled vegetables, lamb stew and spicy pizzas.

MICHAEL MARTELLA WINES

17287 SKYLINE BLVD. BOX 103, WOODSIDE, CA 94062 - MMARTELLA.MSN.COM - (650) 851 - 6777