



2007 Syrah

Amador AVA

Retail \$27.00

The 2007 *Amador Syrah* is a newcomer to the Irish Monkey family – the grapes at harvest were very dark, ripe but not overripe. A slow fermentation with vigorous “punch-down” of the skins resulted in an inky wine having hallmarks of both the Amador AVA (supple earthiness) as well as the IMC winemaking techniques (fruit-forward mouth feel).

Black cherries, yellow plums, hints of strawberry and boysenberry dominate the bouquet. The tongue is rewarded with sturdy fruit sharpness, balanced and rounded by just enough oak to compliment the fruit without overpowering it. The 2007 *Amador Syrah* pairs especially well with hard cheeses and the more assertive olives.

Best served somewhat below room temperature to allow the fruit-forward bouquet to slowly develop over the course of a tasting.

Cases Produced	66
Primary Oak	American ... Missouri + Wisconsin
Secondary Oak	French (Limousin)
Alcohol	13.7%
Primary fermentation	Small lot covered macro bins, hand mulled
Pressing	Jacketed vertical press
Secondary fermentation	Light malo-lactic

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of IMC wines is toward the fruity, clean and true-to-varietal over the jammier styles prevalent today. Bob recalls exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net. Tastings every weekend, and almost any day by phone (510) 915-5463!