



2007 Syrah
“Lavender Fields”
Napa AVA / Lovall Valley

Retail \$24.00

The 2007 *Lavender Fields Napa Syrah* was harvested on a very cool day when the grapes were very cold, ripe but not overripe. The small 1 acre vineyard is cosseted between fields of flowering lavender, which gives a subtle floral note to the wine. The *Lovall Valley* is a tiny pocket-valley on the Sonoma side of Napa county, and it is noted for its lean soils, warm days, breezy afternoons and rather uncommonly cool evenings. These growing conditions intensify the fruitiness which Syrah is seldom noted. It is a surprisingly energetic glass, showing outstanding aromas and a piquant finish.

Black cherries, red plums, raspberries, and boysenberry pie 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	160
Primary Oak	American ... Missouri + Wisconsin
Secondary Oak	French (Limousin)
Alcohol	13.2%
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!