



PARAISO

VINEYARDS

Place

Santa Lucia Highlands — the ideal new world site for top-flight Pinot Noir. Paraiso boasts the district's original plantings of Pinot Noir. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow pinot noir of outstanding character and elegance.

to San Francisco



to Los Angeles

THE 2009 ESTATE SYRAH perfectly expresses the potential for Rhône-varietal wines from the Santa Lucia Highlands. The 2009 growing season was extremely cool, leading to gentle development on the vine. We picked this fruit during the first week of October, and employed a 24-hour cold soak in small open-top fermenters prior to yeast inoculation. The must was punched down two times daily before pressing. After fermentation, the wine was aged for more than a year and a half in season French oak barrels, primarily from coopers Bernard and Seguin-Moreau.

This stellar Syrah shows rich blackberry and black pepper characteristics, along with sage, rosemary and earthy notes. It is nicely balanced by structured tannins and vanillin oak. The mouthfeel is weighty, making it a wonderful partner to hearty beef and lamb dishes, especially off the grill.

Cheers!

David Fleming, Winemaker

Statistics

Appellation: Santa Lucia Highlands

Owners/Growers: Smith Family

Vineyard: Estate, SIP™ Certified
Sustainable

Clone: Estrella

Planted: 1994

Elevation: 400' to 500'

Soils: Placentia Sandy Loam

Climate: Region I, Very Cool

Oak Aging: 18 months, Bernard, Saury
in Puncheons

Production: 408 Cases

Winemaker: David Fleming

