



CARMICHAEL

2007

Sur le Pont

A RHÔNE-STYLED BLEND

Passionately committed to producing premium, proprietary blends, Carmichael's wines are a showcase for the artisan skills of our winemaking team. Sourced from high quality, family owned vineyards though out Monterey County, Carmichael's wines dare to be different with Mediterranean inspired compositions. Designed to be approachable in their youth, yet with structure worth aging, the wines are medium bodied, in a well balanced style, serving as ideal companions for a wide array of cuisine or enjoyment *a cappella*.

The 2007 vintage of this *cépage* is made up of Syrah, Grenache, Mourvèdre, Carignan . The Syrah comes largely from the Mozzini Vineyard, set in the mountains just northwest of King City, at an elevation of about 900 feet. This hillside fruit is the source of the blend's ripe flavors and power. With mountain-grown fruit there is always a concern that the grapes can ripen too quickly. In such locations, water can become a scarce commodity towards the end of the growing season, and the lack of irrigation can allow sugars to get out of control. However, due to its location and topography, the Mozzini ranch does not get a lot of direct afternoon heat, as the Sun drops below the surrounding peaks long before sunset. We also select our grapes from a block that has an unconventional northerly aspect. This later-maturing slope further keeps the ripening process from getting out of hand, while still maintaining the inherent concentration of flavors found in mountain-grown fruit.

Once in the cellar, all grapes were crushed into larger-scale picking bins and given a three-day 'cold soak' before being inoculated with the D-254 yeast strain and hand-punched until near dryness. At that time, the wine was pressed off to finish fermentation in a mix of French and American barrels, 30% of which were new. The various lots were aged separately then blended and bottled in the Spring of 2009.

Technical Data

Alcohol: 14.5%

pH: 3.80

T.A.: 0.58 grams/100 mL

R.S.: Dry

Tasting Notes

Red raspberry aromas greet you on the nose, with background notes of dried herb and earthiness confirming that Syrah is the main player in our 2007 *Sur le Pont*. Peppery notes come from the warm weather Grenache that makes up a goodly portion of this Rhône-style *cépage*. In the mouth, cherry fruit is predominant, with a strong vanilla flavor coming into play on the mid-palate. This seemingly sweet component marries beautifully with the tannins in the finish, leaving a smooth, lingering impression long after the wine is gone. This wine goes well with grilled meats and robust tomato-based pastas. It is also wonderful with a big, juicy steak. The 2007 *Sur le Pont* will age nicely through 2012.