

# Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



TERRE ROUGE®  
CALIFORNIA

SYRAH

LES CÔTES DE L'OUEST

PRODUCED & BOTTLED BY DOMAINE DE LA TERRE ROUGE,  
PLYMOUTH, CALIFORNIA. ALC. 14.5% BY VOL.

## 2009 Terre Rouge Syrah, Les Côtes de l'Ouest

This is the twelfth vintage of our Les Côtes de l'Ouest Syrah. It is made from fruit grown (about 60% of the blend) at a superb vineyard site that is planted in the hills just west of the Amador County line, just a few miles from the Mokelumne River in Clements Hills (a new Lodi sub-appellation). Tight spacing, vertical trellising, and upward shoot positioning give the fruit maximum sun exposure to promote full flavor development. It is blended with our mountain Syrah (the remaining 40% of the blend) grown at several other sites. We chose these sites because of their impeccable vineyard management (some of which we farm) and their flavor compatibility. The soils at the Clements Hills site are alluvium granite rock (Monpellier & Cometa) and the climate is moderated by Delta cooling. The other sites are a variety of volcanic and granite-based soil series that develop grapes with small cluster morphology. We find this wine is very forward and drinkable shortly after bottling, making it a great everyday Syrah, and perfect as a restaurant glass pour. This 2009 vintage has beautiful color with rich, silky, wild raspberry fruit flavors laced with pepper, tar, and herb tones. Aromas are raspberry, smoky, wild gamey, peppery, and cinnamon. The wine has a clean purity of Syrah fruit that is reminiscent of many St. Joseph's and other Northern Rhône. It has forward fruit flavors and great acid balance. It is very smooth and savory in the mouth.

We harvested these Syrah sites at about our normal time or a bit later in 2009 on the 19th & 21st of September at approximately 24.5 to 25.0° brix. The berry size was small again in 2009, but not particularly phenolic in nature, so we did not need to co-ferment with much Viognier to finesse the wine. Lightly crushed and fermented in our larger tanks and irrigated to minimize tannin extraction and aged 17 months in 20% new and 80% used French oak barrels. The finished wine is 98% Syrah and 2% Viognier. It was bottled in March of 2011. We think this is always one of the best bottles of Syrah on the market for under 20 bucks!

14.5% alcohol by vol.; 3.78 pH; 6.2 gm./liter total acidity

Released: June 2012

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