2006 Terre Rouge Syrah, Ascent® - Sierra Foothills

Ascent Syrah represents the pinnacle of Syrah production at TERRE ROUGE. Twelve of our very best barrels of Syrah are selected from our cellar each vintage to make a meager 600/6 packs of this luxury cuvée. All of the grapes are grown in selected Syrah sites scattered throughout the Sierra Nevada in granite and volcanic-based soils. This is a deeply concentrated wine with dense layers of aromatic complexity. Loads of deeply-concentrated and incredibly spicy fruit aromas fill your glass. In the mouth you'll find thick concentrated and riotous meaty Syrah flavors, smoky wood tones, exotic spices, mineral tones, and fine tannins. Great structure and aging potential. The grapes macerated for two weeks in an open-top fermenter with punch-downs two to three times a day. The wine was aged for 23 months in French oak barrels (100% new François Frères - from four different forests) and lightly egg-white fined prior to being bottled unfiltered. A sublime treat!

2006 was a special year. It was a cool early season, with a heat spike in late July, and a cooler August. Harvest was about normal time for our Syrah vineyards and the finished wines have a plush, elegant, and silky texture. It will still benefit from several years in the bottle.

14.5% alcohol by vol.; 3.85 pH; 6.3 gm./liter total acidity - 600/6 packs bottled

Release date: November 2010

Suggested Retail: $85 a bottle