

LAVORO

La vo' ro n. [*Latin.*] labor, work.
O'ro n. [*Latin.*] gold.

Our Work Is Our Passion Our Passion is Gold

2006 LAVORO SYRAH

STATISTICS

Grapes Harvested on October 16, 2006

Wine Bottled on June 18, 2008

6 barrels produced (154 cases)

92% Syrah, 8% Carignan

50% New European Oak

19 Months Barrel Ageing

CRAFTING

The 2006 LAVORO was crafted, again, with the technique of fermenting grapes directly in small, new oak barrels. We learned this technique years ago on a European winemaking expedition. Wine made in this manner is unparalleled in silkiness and texture. While requiring more time and effort, the superior results this process yields make it an obvious choice in producing LAVORO.

Adopting this process, we hand sorted our Syrah clusters then gently destemmed them and placed the grapes into small oak barrels for fermentation. As the fermentation proceeded we mixed the barrels by hand to extract color, tannin and flavor. When the time was right we pressed off the young wine and refilled the barrels.

Barrel fermentation is an artisanal process that requires much time, care, and labor. It is a technique that lends itself well to small batch winemaking.

WINE NOTES

The 2006 LAVORO is quite rich and expressive. The aroma opens with blackberry juice and raspberry concentrate. With time it blossoms into a spicy mix of cinnamon, anise, licorice and vanilla. The true character of Syrah persists throughout with hints of coffee, citrus zest and leather.

The texture of the wine is satin-like. It is dense and rich on the palate with ample fruit flavors. A lively acidity keeps the wine fresh and inviting.

~ Jen and Alex Beloz