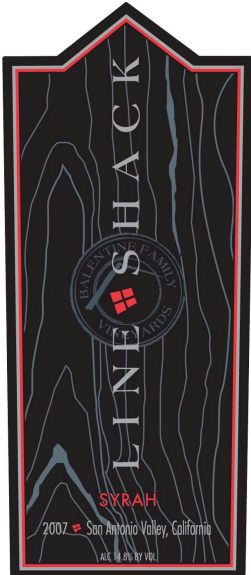




2007 Line Shack Syrah

San Antonio Valley, Monterey, CA



In 2003, Line Shack Winery founders and winemakers, Bob and Daphne Balentine, set out to produce an affordable world class Syrah from the new San Antonio Valley AVA in Southern Monterey County. The San Antonio Valley is the sight of California's second Mission, Mission San Antonio, where some of the first wine grapes ever planted in California originated. Our vineyards are located in a high mountain valley within the southern portion of the Santa Lucia mountain range adjacent to the west side of Paso Robles. Warm days followed by cool night enabled our fruit to achieve extended hang time maximizing their true varietal characteristics.

Premium Hand Crafted Wines from our Vineyards to your glass

Vineyard Regime: Our vineyard team performed their standard meticulous practices of early season suckering and basil leaf removal. Fruit on weak shoots was removed. Leaves are removed to maintain ambient light through the canopy. Both a green harvest in June and an early August veraison thinning were performed. Finally, a pre-harvest touch up pass insures evenly ripened fruit. This vineyard produces less than 4 tons per acre.

Hand Harvested:	October 10, 2007
Average Brix @ Harvest:	26.8
Fermentation Regime:	Cold soaked for 36 hours. Fermented in small, open-top stainless steel fermenters. Punch down cap management by hand with additional pump over's to keep temperatures below 85 degrees. Total macerations time of 14 days.
Barrel Regime:	Barrel aged for 18 months in 40% French and 60% American Oak with 20% new barrels.
Technical:	Release date: June 2008 Alcohol: 14.7% pH: 3.79, TA: .59 100% Syrah.
Winemakers Notes:	Rich and elegant with flavors and aromas of black cherries and currants, plums and milk chocolate with a full body and firm tannins.