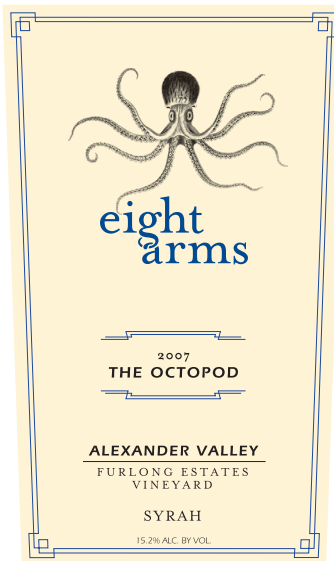


2007 Eight Arms: The Octopod

Furlong Estates Vineyard, Alexander Valley



Varietal: 100% Syrah

Appellation: Alexander Valley

Amount Harvested: 1.5 tons

Sugar at Harvest: 28.5° Brix

pH: 3.83

Clone: 877, Alban PB & Estrella

Date of Harvest: 9/5/2007

Cases Produced: 75

Alcohol: 15.2%

TA: 7.4g/L

Vineyard: The Furlong Estates Vineyard is located at the northwest end of the Alexander Valley, just south of Cloverdale. The steep sloped, well-drained rocky soil produces small, intensely flavored grapes. The mixture of Syrah clones spread throughout the 3.5 acre block adds to the complexity of flavors and aromas produced from these grapes.

Winemaking: The grape bunches were hand-sorted and destemmed into half-ton macro bins which had a layer of whole bunches spread on the bottom of the bin. The bins were then left to cold soak for a period of six days. Fermentation took place in half-ton lots with a variety of yeast being used. The must was punched down by hand 3-5 times a day during fermentation. The wine was pressed into oak barrels where it underwent its secondary malolactic fermentation. The wine was racked once of its lees at the end of malolactic fermentation.

Ageing: The wine was aged for 22 months in a combination of French & American oak barrels (33% new)

Tasting Notes: This well-balanced Syrah is dark and brooding with ripe fruit flavors and a hint of Asian spice (think of berries poached with ginger and clove). The full-bodied wine finishes with plenty of fruit, and well structured, velvety tannins. The Octopod rises from the depths and grabs hold of you, dragging you back for more!

Cellaring: Enjoy now and over the next 5-8 years.

Wholesale Price: \$20.00/750ml bottle)