



2007  
 ‘BOUQUET GARNI’  
 BENNETT VALLEY SYRAH

This wine is made from an exceptional hillside vineyard located in Bennett Valley, where natural conditions are perfect for growing Syrah in the Goulding cobbly clay loam soil. As a result of the co-fermentation of three field selections, this wine reveals a complex and spicy bouquet. Handcrafted using classical winemaking techniques of Vallée du Rhône, this unique wine is named after the famous culinary bundle to honor our first relative who emigrated from France to the USA, Abel Pierre Aimé Coutanceau, who was a professional chef. It is the ‘Garnished Bouquet’ or ‘Bouquet Garni.’



<i>Proprietary name</i>	‘Bouquet Garni’
<i>Name meaning</i>	Garnished bouquet Spicy aromas of the Syrah
<i>Varietal composition</i>	Syrah
<i>Type of wine</i>	Vineyard designated
<i>Appellation</i>	Bennett Valley
<i>Vineyard singularity</i>	Warm hillside located in the cooler valley 500-600 feet elevation Single cluster per shoot ‘de rigueur’ Three field selections Volcanic mélange soil of clay and fragmented rocks
<i>Typical harvest date</i>	End of October
<i>Picking</i>	Night pick; manual; small lugs; refrigerated truck
<i>Sorting</i>	Cluster-by-cluster & berry-per-berry by hand; Le Trieur™
<i>Fermentation</i>	Through native yeast; Punch downs in stainless steel tanks & French oak puncheons; Gyrobox™
<i>Upbringing</i>	14 months in French oak barrels from selected artisan coopers
<i>Bottling</i>	Unfined, unfiltered
<i>Ideal cellaring</i>	4 to 6 years after harvest date
<i>Arc of aging</i>	20 to 25 years
<i>Serving</i>	59-61°F (15-16°C); Decant one hour prior to serving

TASTING NOTES

“The 2007 ‘Bouquet Garni’ offers notes of wood smoke, melted tar, black truffles, tapenade, cassis, chocolaty blackberries, and bouquet garni. Similar to a massive French Crozes-Hermitage from a super-rich vintage such as 2003.”

95 points

Robert M. Parker, Jr.

Robert Parker Wine Advocate, Feb. 2010

