



14710 Woodinville-Redmond Rd NE  
 PO Box 2107  
 Woodinville, Washington 98072  
 www.januikwinery.com  
 425.481.5502 phone  
 425.481.1376 fax

## 2007 Ciel du Cheval Vineyard Syrah

### VINTAGE

Due to an unusual spring heat wave just before bloom, berries were smaller than average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.

### VINEYARDS

One characteristic contributing to the great success of Ciel du Cheval Vineyard is the high pH found in the loam topsoil of Red Mountain, courtesy of the calcium carbonate deposits left by the ancient Spokane floods. Temperatures in the vineyard rarely reach above 95°F, which is ideal for vine development and fruit ripening. In fact, with just less than 3,000 "degree days" per growing season and two more hours of sunlight per day than the Napa region, owner Jim Holmes is able to grow grapes with great concentration and balance.

### WINEMAKING

Working in small lots, grapes picked at optimal ripeness were crushed and de-stemmed into small fermentors. They were then gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins. After 8 days, the skins were pressed off, and the wine was moved to 50% new and 50% one-year-old small French oak barrels for 18 months of aging.

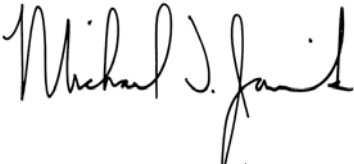
### TASTING NOTES

Captivating nose combines raspberry, pepper and spices. The wine is sweet and sappy in the mouth, with excellent lift and clarity to the flavors of blueberry, spice and mocha. The long, concentrated finish completes the experience.



### ANALYSIS AT BOTTLING

Total Acidity .....0.52g/100ml  
 pH.....3.70  
 Blend.....100% Syrah  
 Cases.....123  
 Bottling Date..... June10, 2009

  
 Mike Januik, owner/winemaker