

2009 IX Estate, Napa Valley Syrah

The 2009 vintage was one that was characterized by balance. Budbreak started right on schedule in mid March. Though we had only received about two thirds of our normal rainfall over the winter, we were fortunate to have a few small rain events in April and May which would tide the vines over through the beginning of summer. A fairly classic weather pattern set in over the summer time. We experienced only a few days of heat over 100 degrees, which was followed by our traditional fog pattern coming in from the bay. The fog continued through much of August which lengthened the early maturation stage of the fruit, giving ample time for the vines to create fruit deep in pigment, and complex in flavor. Several small heat events in September rounded out the flavor and tannin development, allowing us to begin picking the Merlot and Syrah. Gorgeous mild weather the first week of October provided perfect conditions for ripening the Cabernet, which we picked steadily through the middle of the month. We finished harvest just before the cold and wet weather hit on October 13. The wines of this vintage are inky in color, fresh in flavor, and have incredibly silky and approachable tannins. The quality of the fruit in 2009 was uncompromised, and the wines reflect that purity of fruit and elegance of tannin.

The Colgin Syrah is vinified from four separate one acre parcels at IX Estate each with its own site specific attributes. All four plots have a different clone and rootstock combination along with soil changes which create four distinctive components. To craft the most complex final blend, we ferment and age all lots separately, selecting only the finest French oak barrels. In 2009, fermentation and maceration resulted in an average vatting time of 37 days. After 19 months of barrel ageing this Syrah was bottled in May 2011 without fining or filtration.

Tasting Notes from Winemaker Allison Tauziet:

The fragrance from the 2009 IX Estate Syrah upon release is remarkably expressive. This wine possesses a beautiful orange blossom lift that makes it incredibly inviting and seductive. The more I delve into the wine, the more savory it becomes. The salty Parma ham, grilled duck breast and dark chocolate that come through on the nose are so tempting. On the palate, that savory quality continues with mouthwatering tannins. They have a fine grained quality to their structure, buttressed by lovely acidity. The orange blossom from the nose, turns to a lingering marmalade aroma on the finish. Overall, this vintage of IX Estate Syrah is full of inviting qualities, making it seem almost precocious, but the unctuous and suave texture of the tannin confirm that this is a wine built to last. Upon release, the wine will express itself quite easily and only require about one hour of decantation, but if laid down to age, it should last for 12 to 15 years.

We released 400 cases of the 2009 Colgin IX Estate Syrah in November 2012.

