

2009 HIGHFLYER SYRAH

VIVIO VINEYARD, BENNETT VALLEY



HIGHFLYER

At Highflyer, we work with small, family-owned, benchmark vineyards throughout California where terroir and varietal are in perfect alignment. We harvest fruit from the Santa Lucia Highlands, Santa Maria Valley, Bennett Valley, Santa Ynez and Napa Valley to produce wines that are thought provoking and our best expression of the varietal. Our name references our winemaker/owner Craig Becker's other great passion in life: aviation. As a private pilot Craig can fly to a distant region, walk the site, meet with the vineyard management team to ensure our strict farming protocols are being followed, and return home, all in one day.

VINEYARD

Vivio Vineyard (Bennett Valley) is located in the northern part of the Sonoma Valley. It is planted on the side of Mount Taylor at approximately 800 feet above sea level. We selected clone 470, which is one of three clones from this 12-acre, low-vigor site. The vineyard is blessed with cool ocean breezes, light fog and a long growing season. Its reddish clay loam and fractured volcanic rock soils seem ideal for growing Syrah.

WEATHER

In 2009, nature is once again a superhero, providing winemakers with lush, beautiful grapes for great wine. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. Although rainfall was only a little more than two-thirds of normal for the third year in a row, the timing of the precipitation was on the grower's side. The mild and relatively cool growing season in 2009 produced wines that are balanced with great structure and refined tannins.

WINEMAKER NOTES

In 2009 we produced only 8 barrels of this Syrah. The aromatics are highlighted with white pepper, black currants, and tequila. The palate is full of blackberry, crushed spice and fresh meat. This wine is balanced with smooth tannins and bright acidity and the finish is long and lingering.

Craig Becker, Winemaker / Pilot



APPELLATION:	BENNETT VALLEY
BRIX AT HARVEST:	24.8
TA:	6.8 G/L
PH:	3.48
ALCOHOL:	15.2%
PRODUCTION:	200 CASES