





Daniel Gehrs Wines

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CABERNET SAUVIGNON

WINE PROFILE

VINTAGE: 2006
APPELLATION: Central Coast
HARVEST: Mid-October
FERMENTATION: Enclosed tank with 2x daily pump-overs and small open-topped fermenters with 3x daily punch-downs.
AGING: 50% new medium-plus toast French oak for 3 months, neutral French oak for 25 months.
VARIETAL COMPOSITION: 95% Cabernet Sauvignon and 5% Cabernet Franc.

TASTING NOTES

2006 stands astride a year of abundant rainfall and ideal flowering and set conditions with a large crop of fruity wines of early accessibility; 2005, and a drought year with small yields of small, thick-skinned berries making densely chewy, tannic wines; 2007. The 2006 red wines, Cabernet Sauvignon in particular, yielded a normally sized crop of healthy grapes that were typically harvested late in the season; mid-October when days grow shorter and nights colder. The wines showed an abundance of dark color and solid tannins during fermentation and so were pressed without undue delay once the color was set and the fermenting must approached dryness. Early to barrel was the theme in this vintage to get the aging process underway without delay. It would take some time to allow tannins to mellow and flavors to develop. This wine spent well over two years in barrel before it was deemed ready for bottling. This, a longer than normal aging process, proved to be a great success for the quality of this big hearted Cabernet. The addition of 5% Cabernet Franc is very much in line with Bordeaux practice and adds a distinct perfume and extra heft to the ripe Cabernet flavors of currant, cassis and wild blackberry. — DRG 3/09

TECHNICAL DATA

Alcohol: 13.6%
Wine pH: 3.71
Wine Acidity: .57
Residual Sugar: .10%
Cases Produced: 1,535
UPC: 7 60919 12107 3

SYRAH

WINE PROFILE

VINTAGE: 2005
ORIGIN: San Luis Obispo County
HARVEST: Late September
FERMENTATION: Enclosed tank, temperature controlled stainless steel, twice daily pumpovers
AGING: 50% new heavy toast French oak for three months, otherwise in stainless steel
VARIETAL COMPOSITION: 100% Syrah

TASTING NOTES

San Luis Obispo, a coastal county, lying between Monterey to the north and Santa Barbara to the south, encompasses a veritable cornucopia of macro and micro climates where well chosen matches of site and varietal produce outstanding wines. This Syrah is such a wine from the excellent 2005 vintage. It possesses deep, luxuriant color with rich body and texture. Like the best Syrahs from the Rhone Valley there is a certain tang of the earth apparent together with the aroma of sizzling bacon, ripe, black stone fruit and the closely matched smoky/toasty/spicy aroma and taste of heavy toast French oak. Foods to enjoy with this wine include a wide variety of barbequed meats, especially sausages, beef, lamb and pork ribs. Deep, dark, bursting with ripe, black stone fruit, spicy, toasty French oak and a lush, savory palate this 100% Syrah will turn skeptics and doubters into true believers. — DRG 2/08

TECHNICAL DATA

Alcohol: 14.3%
Wine pH: 3.9
Wine Acidity: .55
Residual Sugar: .03%
Cases Produced: 1,100
UPC: 7 60919 11880 6

CHARDONNAY

WINE PROFILE

VINTAGE: 2008
ORIGIN: Monterey County
HARVEST: Late September to late October
FERMENTATION: Enclosed tank, temperature controlled stainless steel.
AGING: 5 months including 4 months sur lees.
VARIETAL COMPOSITION: 85% Chardonnay and 15% Chenin Blanc

TASTING NOTES

Amid a second drought year throughout the California wine country Monterey was the only region which harvested a full, normal crop of Chardonnay. This may be due to the fact that Monterey is always in a drought condition and could not exist without the abundance of irrigation water from the subterranean Salinas River which flows northward, largely unseen, up the Valley. In this reliably cool climate, deeply influenced by the cold waters of Monterey Bay, the 2008 growing season was long, windy, sunny and often foggy in the morning. This wine was cold fermented at around 55 F. and held at this low temperature after fermentation on the lees for some 120 days. This added body and texture to the palate with a certain softness belying the fact that this wine did not undergo secondary malo-lactic fermentation. It is brightly fruity, with meyer lemon and lemon zest playing a leading role well supported by hints of nutmeg, ripe melon, honey and flowers leaving an almost, but not quite, sweet ripe fruit impression. Bottled young to capture the essence of the ripe grape on the day of harvest this wine will be drinking well over the next 1-5 years. — DRG 3/09

TECHNICAL DATA

Alcohol: 13.6%
Wine pH: 3.57
Wine Acidity: .65
Residual Sugar: 0.25%
Cases Produced: 2,070
UPC: 7 60919 31453 6

version 309

Ask about our full line of Super Premium wines including dry Chenin Blanc, Gewurztraminer, Riesling, Merlot, Pinot Noir, Zinfandel, Sangiovese and our Ultra Premium one-of-a-kind blends.