



## 2006 Novy Parsons' Vineyard Syrah

The Parsons' Vineyard has very quickly moved to the head of the pack as our favorite Syrah vineyard. Part of the reason for this is that the clusters seem to mature physiologically at the same pace as sugars. In other words, we get ripe flavors and ripe stems at lower sugar levels.

And these stems aren't just partially ripe, but truly lignified and brown. Thus we use a good bit of whole cluster fermentation on this wine. In 2006 we utilized about 80% whole clusters, simply adding some crushed fruit to the top of the tank. This high percentage of whole clusters necessitated the use of pigeage (jumping in the tank and treading on the clusters). Despite this extra work we believe that the ends more than justify the means.

The 2006 Novy Parsons' Vineyard Syrah is a full bodied Syrah. It shows a remarkable concentration of dark plum fruit flavors along with a real earthy, mineral character. It is not shy on the tannins and thus we would recommend letting this wine sit in a cool cellar for several years or, if you want to pop a bottle now, give it several hours of breathing time and have it with a large hunk of meat.

**140 cases produced**  
**Released August 2008**

**Novy Family Wines**  
**980 Airway Ct., Ste. C.**  
**Santa Rosa, CA 95403**  
**707-578-3882 ph.**  
**707-578-3884 fx.**  
**[www.novyfamilywines.com](http://www.novyfamilywines.com)**