



Hop Camp “Gravel Lens” Vineyard Syrah Russian River Valley 2008

Vineyard Character

This land was originally used for growing hops and then was converted into orchards and vineyards years later by the Martinelli Family. On the label we have added in quotations, “Gravel Lens,” which is a very rare soil type referred to as “Cortina.” Throughout the years, the ancient river bed changed its course, depositing layers of gravel at different depths, creating a rare and wonderful layered alluvial soil, now known as the gravel lens. This type of well drained soil is imperative in the growing of high quality Syrah, because it helps control these highly vigorous vines.

Wine Statistics

The grapes are picked between 25 and 27 degrees brix to ensure mature ripe fruit flavors. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character, being fermented with wild yeast. The juice is transferred into oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. This Syrah rests in 100% new French oak (half Francois Freres Vosges oak barrels, 25% Allier and 25% Nevers barrels) for 10 months before bottling. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered.

Case Production: 471

Tasting Notes

The 2008 Hop Camp Vineyard Syrah offers aromas of wild game, cedar, and blackberry. Flavors include black pepper and dark rich plum, backed by earthy tannins and a mineral characteristic.

Historical Acclaim

2008 Vintage

- 92 points. Jeb Dunnuck, The Rhone Report

2007 Vintage

- 92 points. Josh Reynolds, Stephen Tanzer’s International Wine Cellar

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley