



2009 STEEL PLOW SYRAH

VARIETAL	100% Syrah	BOTTLING DATE	February 2011
APPELLATION	100% Sonoma Valley Kivelstadt Vineyard	RELEASE DATE	Spring 2011
BARREL REGIME	Aged 15 months in French oak	PRODUCTION	750 cases
WINEMAKERS	Eric Stern & Greg Stach	ALCOHOL	14.3%

VINEYARD NOTES | The Kivelstadt Vineyard has been farmed organically since it's planting in 1999. The nine acres has been cropped to an average of only about 2 tons per acre and produces a wine whose signature is a unique reflection of this favorable, cool climate site.

WINEMAKER NOTES | There are four clonal selections in this ten acre site that sits on eastern side of Sonoma Mountain: Syrah Noir, Alban, Durrell and Bien Nacido. The soil is like a marble cake of red volcanic soil and decomposed volcanic ash. The grapes are hand harvested and primarily destemmed with a small amount of whole clusters going into 1 to 3 ton open topped fermentors. The must was cold soaked for 5 days. A combination of punch downs and pump overs are utilized. The wine is pressed at dryness and put to barrel for 15 months.

TASTING NOTES | Lavender and ripe stone fruits jump out of the glass. This is followed by notes of cocoa, brambly fruit, dark chocolate and roasted meats. A smooth entry leads into depth and concentration on the mid-palette. Fine tannins pull it all together with a lush lingering finish.

SUGGESTED FOOD PAIRING | This syrah will pair nicely with red meats or pastas where strong seasonings, such as tomato, garlic and rosemary.

FAMILY HISTORY | Landmark is a winery with a rich history in farming and agriculture. The winery was founded in 1974 by Damaris Deere Ford, great-great granddaughter of John Deere. Today, the winery continues to express the family's agricultural legacy through Landmark's everyday vineyard practices.

