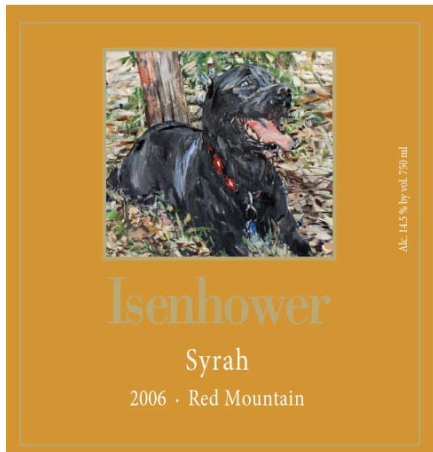




## TASTING NOTES



### 2006 Red Mountain Syrah (a.k.a. Black Dog Syrah)

100% Syrah from Ranch at the End of the Road

Ranch at the End of the Road was planted in the mid-1990's by Scott Williams (from Kiona Winery) on Red Mountain. In 1998 Denise and I first tasted Ranch Syrah made by Christophe Baron. Right then we knew the sky was the limit for Christophe. I helped Rusty Figgins make Ranch Syrah during the harvest of 1998. I was hooked on the vineyard and begged Scott to sell Syrah to Isenhower Cellars in 2000 and every year thereafter. Ranch Syrah has been one of the components and often the backbone of our best wines (Wild Alfalfa 2001, 2002, and 2005 and River Beauty 2001 through 2003).

After finally mastering the art of cool fermentation of Red Mountain grapes I am very proud to present a single vineyard Syrah from Ranch at the End of the Road. A cooler fermentation extracts less harsh tannins from the skins and seeds of the berries. The Black Dog Syrah is a rich wine with lots of extract. The deep purple hue reminds me of the wine that Robert Parker is sampling on the cover of the book *The Emperor of Wine*.

### Tasting and Pairing

The Ranch Syrah vines are deep in the gravel and sandy loam of Red Mountain. As the vines age the resulting wines become more complex. The Syrah from these vines is bursting with flavors of blueberries, minerals, and white pepper. The barrels added touches of baking spices and toast. The mouth feel is opulent and full of extract. The tannins are prevalent however not drying. The Black Dog Syrah is a masculine, American style of Syrah.

Recommended enjoyment period is 2009 through 2016. Serve the Black Dog Syrah with lamb, duck, grilled meats.

*"Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail, from soil to bottle."*

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### Thumbnail Notes

Intensity: high

Fruit: blueberry, marionberry

Spice: white pepper, baking spice,  
smoke

Oak: high

Tannins: medium-high

Enjoyment: now to 2014

Pairing: lamb, duck, grilled meats