



WINEGROWING INFORMATION

At Kamen Estate vineyards in 2008 we experienced an extremely cold, dry spring and a tiny bit of frost; which for our location in the Mayacamas Mountains is quite unusual. The cool early season gave way to warm, dry, windy growing conditions. Our grapes ripened quickly with the late August heat spell, giving us beautiful ripe fruit characteristics. Kamen's naturally balanced acidity and big tannins integrated well with these deep fruit flavors producing concentrated, developed and complex wines with lots of structure. Hand harvesting began the second week of September and was finished by the third week of October.

Our Syrah is grown on three one acre blocks each differing in elevation and exposure. The highest block is at 1400' with a south-eastern exposure. The middle block rests at 1200' elevation with due south exposure. The third and lowest block is at 1100' with north-western exposure. Three blocks, three clones, three distinct flavor profiles; when blended, they showcase a unique expression of Kamen Estate terroir. Our yields are under 1.5 tons per acre resulting in a limited production of 90 cases.

WINEMAKER TASTING NOTES

An inky & full bodied Syrah showcasing aromas of black stone fruit, wild blueberry and tea box with brambly undertones. A Kamen hallmark of perfumed violets threads through this classy wine. The palate is framed by supple tannins and offers rich dark fruit, mocha and savory notes of bacon, roasted nuts and tobacco. We co-ferment our Syrah on the skins of our Viognier which complements the aromatic qualities and offers an additional dimension of texture to this seamless wine. The persistent finish is layered and possesses a perfect balance of acid making this it exceptional with food.

KAMEN ESTATE

Kamen Estate Vineyards are located at elevations reaching 1450' in the southwestern Mayacamas Range. The vineyards are planted in volcanic outcroppings and soils composed of fractured rock, on the southwestern slopes of Mt. Veeder.

Forty acres of Cabernet Sauvignon and 3 acres of Syrah are organically and biodynamically farmed by Phil Coturri along the contours of hillsides where slopes often exceed 40 percent grade. This terrain was formed by ancient volcanic activity which created soils so diverse that growing conditions can vary significantly even within a single row; invariably adding to the complexity of the character of the fruit. Yields never reach more than 1.5 tons per acre due to the extremely rocky environment and the viticultural practice of dropping fruit for maximum flavor and concentration. Hallmarks of the weather during the growing season are cool, foggy mornings followed by hot afternoons. The microclimate is classified as a mid-Region III in the U.C. Davis heat summation system.

Screenwriter Robert Mark Kamen purchased his Estate in 1980 with the proceeds from the sale of his first screenplay. He and Phil Coturri immediately dug wells, built roads, brought in electricity and planted the virgin hillsides with 40 acres of Cabernet Sauvignon vines, sourcing the budwood from his neighbor Louis Martini's renowned Monte Rosso Vineyard. After nearly two decades as a grapegrower, with the 1999 vintage, Robert released his first wines from the Estate. Today, in addition to the critically acclaimed Cabernet Sauvignon, a small amount of Syrah is also produced from the Estate. The wines are available through the Estate's mailing list, and in high end restaurants and select wine shops in key markets across the country.

GRAPE SOURCE

100% Estate Grown Cabernet Sauvignon
Kamen Estate Vineyards
Southern Mayacamas Mountains Elevation 1100' to 1450'

PRODUCTION AND TECHNICAL DATA

Alcohol 14.8%
Production: 90 cases
Release Date: March 22, 2011

KAMEN

ESTATE WINES

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