



## 2006 'BUFFALO HILL' SYRAH

100% Syrah

**Appellation:** Rockpile

**Production:** 41 cases

**Alcohol:** 15.7%

**Retail:** \$85

**Tasting Notes** – Evanescent aromas of chocolate, blackberry and black cherry along with savory elements of roasted meat and crushed rock emit from the glass. Holding amazing texture and intensity, this wine lasts minutes after swallowing, a delicious mix of juicy huckleberry, star anise and coffee with a touch of cream.

**Pair With** – While young, the classic match up with roasted beast is perfect. Leg of lamb is also nice. I have also had this with ostrich (!) and it was perfect. Because of the richness and density of this wine wait a few years before having with wild game meat, such as venison and braised rabbit. This will allow the vineyard to best express itself. Also extremely enjoyable with pepperoni pizza. Just make it a good pepperoni pizza. Drink now to 15-20 years.

*“A few years ago we planted a very special clone of Syrah in the rockiest section of the Rockpile Vineyard; a wooden buffalo stands guard along the fence. The yields from this vineyard are nerve-rackingly low. I consider this wine to be the culmination of all wines that inspire the JC Cellars team, a true balance between power, finesse, and minerality that achieves pure seduction in a glass.” – Jeff Cohn*

**94 points, *Connoisseurs' Guide to California Wine***

**92 points, *Wine Spectator***