



2006 STAGECOACH SYRAH

100% Syrah

Appellation: Napa

Production: 200 cases

Alcohol: 15.5%

Retail: \$60

Tasting Notes – The aromatics of this wine showcase its mountain terroir; graphite minerality and roasted earth components intertwine themselves with blackberry preserves and floral elements. The palate receives a lush explosion of black fruit, building up in intensity to become a well-structured wine with a mineral backbone that slowly shifts to crème brûlée on the finish.

Pair With – While this wine is young, drink with leg of lamb or roasted beef (both should be rare as can be). On the wild side go with boar, venison sausage or any type of dried sausage. As the wine ages it will go well with duck and other game birds. Also good with aged goat cheese, or a juicy burger! Drink now to 15+ years.

“Stagecoach Vineyard is an impressive mountain planting, stretching from the westernmost regions of Atlas Peak all the way to the east overlooking Oakville. Syrah is planted on the south and west facing slopes of the rocky, volcanic terrain. The combination of cool nights and warm days allows for superb complexity and optimal hang time to create wine with true varietal expression.” – Jeff Cohn