

# STAR LANE VINEYARD

*Astral*

In 2005 we arrived at the concept of Astral after recognizing the exceptional quality of the hillside plantings near the top of the Star Lane Vineyard. These hillside blocks produce very low yields which create wines of considerable intensity and structure. Astral is comprised of the most extraordinary components from the vineyard in each vintage.

## WINEMAKER NOTES

- Material other than grapes such as green, “shot” berries, stem bits and petioles are removed by way of an intense stream of air focused on the berries as they fall past it by a device we call “The Monster”.
- Upon destemming, each fermenter is filled with sorted and only lightly crushed grapes.
- Free run wine is moved to barrel “dirty,” meaning that much of the fermentation lees are kept in contact with the wine.
- The wine is racked from its lees in early July when the final blend is made and is returned to barrel for an additional 9 months.

## VINTAGE NOTES

- Conditions during bloom time were ideal, with moderate temperatures, an absence of high winds, and flowering completed in less than a week.
- Veraison was very even and weather during harvest was warm and steady.
- We harvested a slightly below average crop load, less than 2 tons per acre.

## TASTING NOTES

The intensely expressive, 2007 Astral commences with amazing color which this vintage produced. Rich aromatics of baking spices, dark chocolate, cocoa, and opulent plum and blackberry lead to the concentrated and balanced mouthfeel. Silky, well structured tannins, core dark fruit and sweet oak notes from our estate vineyards create length and weight that will allow this wine to age beautifully.



## WINE STATISTICS

2007

Varietals	Cabernet Franc - 49% Cabernet Sauvignon - 35% Merlot – 13% Malbec – 2% Petit Verdot – 1%
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Vineyard	Star Lane Vineyard
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AVA	Happy Canyon of Santa Barbara
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Harvest Dates	November 2007
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Brix (at Harvest)	26.5
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Alcohol	15.1%
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pH	3.83
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Time On Skins	1 month
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Barrels Coopers	100% New Taransaud
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Barrel Aging	20 months
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Filtering Fining	None light
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Bottled	August 2010
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Suggested Retail Price	\$80
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[www.starlanevineyard.com](http://www.starlanevineyard.com)

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