VISITORS TO STAGS' LEAP WINERY in Napa Valley during the mid-twentieth century were sometimes greeted by the sight of gypsies dancing around campfires in the vineyards. At that time, in addition to picking the grapes on the estate, the gypsies camped on the property with the blessing of its owner, matriarch Frances Grange. Today, **GYPSY CAMP** expresses Winemaker Kevin Morrisey's devotion to Rhône varieties at Stags' Leap, a tradition that dates back to the first plantings in 1888. This blend brings together the best barrels from all of the Châteauneuf-type varietals that we otherwise weave into our Petite Syrah. This is a very personal wine for Kevin, and only 200 cases were produced.

LOCATION: RÔNE VARIETAL ON THE VINE

The 2006 growing season started out slowly with higher than average rainfall from January into spring, which provided much needed soil moisture during the rest of the year. Cool, wet weather in spring contributed to a late bud break, but warm summer months kept harvest on track by gradually advancing fruit maturity. The first few weeks of fall provided just enough sun to ripen the last few vineyards, and harvest progressed gently and perfectly. Small berries with excellent sugar-acid balance resulted in wines that will age beautifully.

Vivid aromas of raspberry preserves, black cherry, allspice and molasses introduce this southern Rhône-style blend. The palate is soft and balanced, showing notes of blueberry, strawberry and licorice. The use of 100 percent neutral oak allows the various components of the blend to shine.

2006 GYPSY CAMP RED WINE	
Syrah	57%
Grenache	19%
Mourvèdre	16%
Carignane	8%
pH	3.71
ALC.	14.1%
Release Date	Oct 2008
Retail	$38.00