



## **2000 SYRAH ESTATE**

**96 % Napa Valley Syrah  
4 % Napa Valley Viognier  
Harvested at 24.1 Brix, on  
September 12, 2000  
13.75% Alcohol  
0.55 TA/3.64 pH  
169 Cases produced  
Release Date: September 1, 2002**

**HARVEST NOTES:** The 2000 Napa Valley growing season was ideal, hot days and cool nights, to create the perfect condition for making great wine, and that is what we experienced throughout harvest. A couple of days of rain in September gave the grapes the extra kick to keep ripening, adding to the hang time which allows the full natural flavors to develop on the vine. The result is a crop with excellent color, fully developed flavors and great acidity. Yields averaged 1.5 tons/acre in 2000.

**WINEMAKING NOTES:** Our goal is to produce a full bodied complex wine in the Northern Rhone style that will age gracefully for many years. The must was pumped over 3 times daily to optimize extraction of the phenolic components (color and tannin). The wine was fermented with native yeasts and remained on the skins for 18 days before pressing and racking into 57% new French oak barrels for 15 months. The wine was bottled on March 14, 2002 without filtration.

**TASTING NOTES:** The 4% Viognier blended to the Syrah lends a floral note to the nose. This leads to flavors of vanilla, cherry, blueberry and roasted coffee on the palate. The integrated tannins help achieve the long smooth finish. Drinkability 2003-2012.

**VINEYARD NOTES:** Our estate Syrah vineyard was planted in 1992 and is located on the Silverado trail in the Oak Knoll district. The split canopy, maximizes the ripening of the fruit. Leaf removal, fruit thinning and dry farming are used to achieve the perfect maturity for these varieties.

4500 Silverado Trail  
Napa Valley, California 94558-100  
Phone 707 255 5990 Fax 707 255 5999  
Email: [info@signorellovineyards.com](mailto:info@signorellovineyards.com) Website: [www.signorellovineyards.com](http://www.signorellovineyards.com)