

2001 SYRAH ESTATE



94 % Napa Valley Syrah
6 % Napa Valley Viognier
Harvested at 25.4 Brix
October 2, 2001
14.6% Alcohol
0.57 TA / 3.86 pH
214 Cases produced
Release Date: September 2003

HARVEST NOTES: Despite a rollercoaster growing season, the 2001 vintage will be marked by big, full wines of concentrated color and flavor. March and part of April were cold, followed by the hottest May on record and the third hottest June in total degree days. Fortunately, August cooled down to perfect, average high temperatures of 85 degrees and almost chilly nights to put vines back on track. The grapes were able to settle, extending the all important hang time and balance, resulting in deeper, more intense color and maximum character richness. Yields averaged 3 tons/acre in 2001.

WINEMAKINGNOTES: 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 24 days before pressing and racking into 44% new French oak barrels for 15 months. The wine was bottled on March 3, 2003 without filtration.

TASTING NOTES: The 6% Viognier blended to the Syrah enhances the floral component to the nose. The light scent of lavender leads into flavors of vanilla, violet, 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.