

2002 SYRAH ESTATE



**95 % Napa Valley Syrah
5 % Napa Valley Viognier
Harvested at 26 Brix, on
September 21, 2003
14.2% Alcohol
0.69 TA/3.87 pH
200 Cases produced
Release Date: September 1,
2004**

HARVEST NOTES. The 2002 growing season began with frost in late April. Following veraison (when fruit begins to change color) in July, growing conditions were truly ideal with warm days and cool, even cold, nights giving Napa Valley a long, mild growing season with a few manageable heat spikes in late September and early October that sped harvest to a close. Harvest Yields averaged 2.9 tons/acre in 2003.

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 33 days before pressing and racking into 44% new French oak barrels for 15 months. The wine was bottled on December 1, 2003 without filtration.

TASTING NOTES: The 5% 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 2004-2013.

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 varietals.

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