



2004 Calaveras County Syrah

Gold Medal, Orange County Wine Competition!

Silver Medal, San Francisco Chronicle Wine Competition!

TASTING NOTES

This Syrah is Big, Bold and **Deep Purple** in color. You'll detect pronounced aromas of raspberries and white peppers, along with perhaps a little **Smoke on the Water**. You'll taste **Lazy** flavors of plums, grapes, vanilla, cloves and pepper. This is a wine that might make you feel like a **Highway Star**, but it might be better to stay at home and enjoy it with your **Woman From Tokyo**.

PRODUCTION NOTES

The 2004 Calaveras County Syrah is a blend of Syrahs from 6 different vineyards. The season started off with an **early budbreak** in Calaveras. The weather slowly warmed up resulting in a very protracted bloom period. This kept the berries small and assisted with a **very low skin/juice ratio**. After bloom, the weather turned quite hot... very typical for our region in July and August. We had a **late heat spell** that kicked the vines into ripeness just before the weather changed up and sent some rains down.

Upon reaching the winery, the fruit was fermented with approximately 80% of the berries crushed and 20% destemmed and left as "**whole-berries**". After primary fermentation, the wine was pressed and racked to barrels where we induce the secondary, or malolactic, fermentation to soften the mouthfeel. The wine spent 19 months in new American and Hungarian oak before being bottled.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

100% Syrah from Tanner, Ferriere, Flicker Oaks, Cave City, Canterbury and Smith Vineyards

Harvest Date:

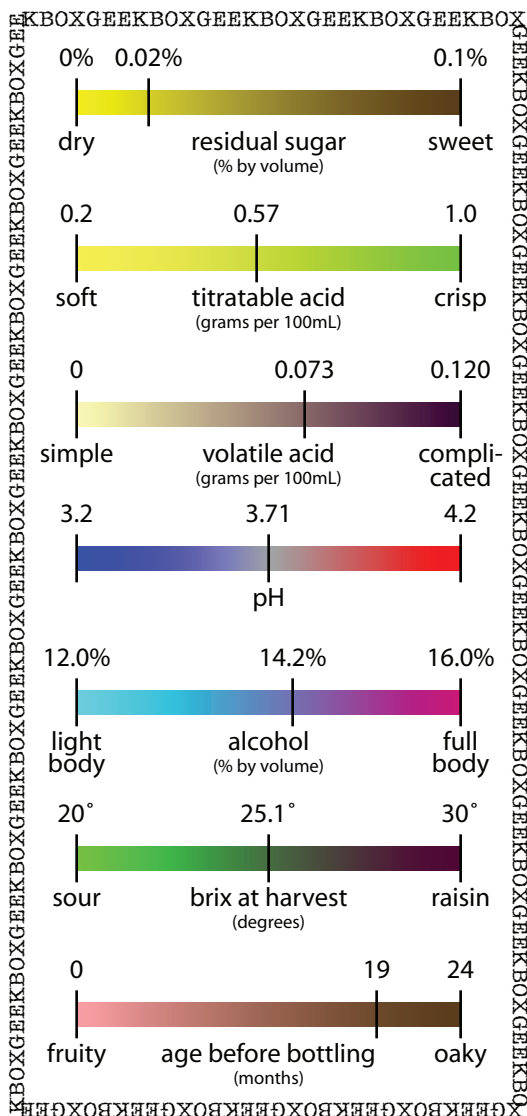
All Over, 2004

Oak Program:

20% new American oak
20% new Hungarian oak
60% 2-year old American & Hungarian oak

Food Pairings: Carnivores rejoice!

Beef, pork, game - classic leg of lamb - even hamburgers and SPAMburgers!



Still Confused? Don't be! Just check out our "Geek Sheet Cheat Sheet"