

## 2 0 0 1 S Y R A H - H U E R H U E R O V I N E Y A R D

The fruit for this wine reached maturity at the end of September. It was hand picked and delivered in half-ton bins to the winery. After gentle destemming, about 40% of the fruit was crushed, while the remainder was left as whole berries. After a three-day cold soak, the juice was inoculated with yeast for primary fermentation. During fermentation, the juice was pumped over three times a day to extract the optimum amount of color and tannins from the grape skins. At dryness the fruit was pressed and allowed to settle in tank for two days before being racked to barrels to complete malic fermentation. The wine was then racked again off the solids and aged for an additional 15 months. During this time we carefully watched the wine and made blending decisions. After blending, the wine was filtered gently and bottled.

### T A S T I N G N O T E S & R E C O M M E N D A T I O N S

**Color:** Dark cherry red

**Aroma:** Lots of ripe and sweet fruit with notes of toasted oak

**Taste:** Full, big body with lots of fruit; will age well

Serve at: 62°-65°F

Drink now through 2008

Store in dark, dry place at: 55°-65°F

### T E C H N I C A L N O T E S

| Harvest dates | Brix° | Vineyards | Blend      |
|---------------|-------|-----------|------------|
| 09.22.2001    | 25,2  | Huerhuero | Syrah 100% |

18 months in 40% new French oak

| Bottling date | Alc. % | Cases produced |
|---------------|--------|----------------|
| 03.03.2003    | 14.5   | 550            |

*Our Rhône style Syrah selected from the Huerhuero vineyard,*

*M. Gubler*

*Matthias Gubler, Winemaker*

