

2004 SYRÉE

Sy•rée [sē-rey] n. derived from Syrah and "cuvée" (blend)

Syrée is a unique blend of Syrah and Petite Sirah from several of Paso Robles' finest vineyards. It is a limited production wine consisting of reserve lots chosen for their luscious, ripe fruit character with round, sweet tannins and fine French oak aromas. We gave this wine longer maceration time in order to extract maximum color and flavor. After fermentation, the wine received nearly 2 years of aging in barrels and puncheons (132 gallon barrels), with 36% new oak.

Blend Components:

Halter Ranch Syrah: adds bright, ripe cherry fruit with earth and warm spices

Camatta Hills Syrah: contributes darker blackberry and boysenberry fruit, as well as spice and dark color

Penman Springs Petite Sirah: adds depth, substance and color

Jardine Petite Sirah: contributes ripe tannins, richness and dark color

TASTING NOTES & RECOMMENDATIONS

Color: Dark garnet

Aroma: Intense dark berry with floral notes, earth, cedar and vanilla

Taste: Blackberry and boysenberry, with currants, spice and candied red fruit; silky and full bodied

with high but sweet tannin and a long finish

Serve at: 62° – 65° F Drink now through 2014

Store in dark dry place at 55°- 65° F

TECHNICAL NOTES

Harvest Date	Brix ⁰	Vineyard	Blend	
08.17.04	25.8	Camatta Hills	Syrah	42%
09.16.04	26.0	Halter Ranch	Syrah	49%
09.23.04	26.6	Penman Springs	Petite Sirah	6%
09.24.04	26.7	Jardine	Petite Sirah	3%

Aging: 23 months in 36% new French Oak

Bottling date: 12.13.06 **Release date:** 07.01.07

Cases produced: Less than 300 cases

 Alcohol:
 14.2%

 pH:
 3.70

 Total acidity:
 6.15 g/l



