

2 0 0 0 S Y R A H - E S T A T E

The vines for this wine were planted in 1999. It was impressive to see how only one year later we had a well-established vineyard with a healthy canopy. In September, after a hot and dry season, we hand harvested about one ton of fruit per acre. In the winery, the grapes were destemmed and gently crushed into one-ton fermenters. A short cold soak of two days preserved some of the distinct flavors of the Syrah variety. During fermentation, the skins were punched down three times a day to extract the optimum amount of color and tannins for the structure of the finished wine. After pressing and racking off the lees to the barrels, the young cloudy wine went through malic fermentation for about three months. The wine was then racked again off the heavy solids and aged for an additional 11 months in a temperature controlled environment. 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: Medium ruby red

Aroma: Big bouquet of ripe cherries. Hints of roasted beans, walnuts and dark chocolate

Taste: Big and elegant, with lots of ripe fruit; well balanced

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 62°-65°F

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

Harvest dates	Brix°	Vineyards	Blend
09.11.2000	25,4	Pleasant Valley	Syrah 35%
09.19.2000	25,0	Huerhuero	Syrah 65%

14 months in 30% new French oak barrels

Bottling date	Alc. %
11.29.2001	14.5

Enjoy our first Paso Robles Syrah!

M. Gubler

Matthias Gubler, Winemaker

