

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

This was the first year we produced this special selection. A very late harvest, at the beginning of October, gave us grapes with very ripe fruit character. After being picked by hand and delivered in half-ton bins to the winery, the fruit was gently destemmed and crushed, allowing about 40% of the lot to remain as whole berries. After a three-day cold soak, the juice was inoculated with yeast for primary fermentation. Pumpovers occurred three times a day to extract the optimum amount of color and tannins from the grape skins. At dryness, the fruit was pressed, settled in the tank for two days and then racked to barrels where the malic fermentation was completed. The wine was then racked again off the solids before being aged for an additional 15 months in American oak. 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 complex oak flavors

Taste: Full, big body with lots of fruit; long finish

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
10.03.2001	26,0	Huerhuero	Syrah 100%

18 months in 40% new American oak

Bottling date	Alc. %	Cases produced
03.03.2003	14.5	544



Our Paso Robles Shiraz aged in American oak, enjoy!

M. Gubler

Matthias Gubler, Winemaker