

2002 SYRAH – ESTATE

Our 2002 Estate Syrah is from a selection of fruit from two of our vineyards, Pleasant Valley and Huerhuero. The fruit was hand picked into half ton bins between the beginning and middle of September, to ensure all grapes had reached ideal maturity. At the winery the fruit was destemmed and gently crushed into small stainless steel fermenters. A short cold soak for two days preserved the distinct flavors of the varietal. During fermentation, the pomace was pumped over three times a day to extract the optimum amount of color and tannins. At dryness, the fruit was pressed, settled in tanks for two days and then racked to barrels to complete malolactic fermentation. After the final racking, the wine was aged for an additional 11 months in new French and American oak barrels. During this time we carefully evaluated each barrel prior to making our final blending decision. The wine was fined with egg white prior to bottling.

TASTING NOTES & RECOMMENDATIONS

Color: Dark cherry red with blue tints

Aroma: Intense black fruits together with floral notes and hints of white pepper, earth, liquorice and vanilla

Taste: Blackberries and boysenberries together with currants, spice and candied fruits. Silky and soft with a juicy quality, well balanced with soft but ripe tannins and a long pleasant finish

Serve at: 62° – 65° F

Drink now through 2012

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date:	Brix:	Vineyard	Blend	
09.07.02	26.5	Pleasant Valley	Syrah	35%
09.22.02	25.6	Huerhuero	Syrah	65%

Aging: 16 months in 25% new French and American oak

Bottling date: 06.02.04

Release Date: 02.01.06

Alcohol: 14%

pH: 3.76

Total Acidity: 5.85 g/l

A complex and elegant Syrah

M. Gubler

Matthias Gubler, Winemaker

