

2002 SYRAH - HUERHUERO

The fruit for this estate wine was hand picked into half ton bins in the 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 must was pumped over three times a day to extract the optimum amount of color and tannins. At dryness, the wine was pressed, settled in tanks for two days and then racked to barrels to complete malolactic fermentation. After the final racking, it was aged for an additional 11 months in new French and American oak barrels, and was eventually 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 ^o	Vineyard	Blend
09.13.02	25.2	Huerhuero	Syrah 100%

Aging: 18 months in 30% new French and American oak

Bottling date: 03.01.04

Release Date: 04.01.06

Cases produced: 1435 cases

Alcohol: 14.5%

pH: 3.57

Total Acidity: 6.06 g/l

Our Rhone style Syrah selected from the Huerhuero Vineyard,

M. Gubler

Matthias Gubler, Winemaker

