

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

The first Syrah on our Huerhuero ranch was planted in 1999. After only one year, we were blessed with a well-established vineyard holding a small crop load of about one ton per acre. Hoping to extract as many ripe fruit flavors as possible, we harvested this fruit late. At 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. Extending maceration four more days added roundness and better integrated tannins. The fermented young wine was pressed and racked to barrels for malic fermentation. Three months later, the wine was again racked off the heavy solids and then aged for an additional 13 months in a temperature controlled environment. While carefully watching the wine we made our final 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 ruby red

Aroma: Intense aroma of ripe fruit and noble wood flavors, cherries, tobacco and dark chocolate

Taste: Lots of fruit sweetness combined with powerful tannins, finish reminds of roasted almonds

Serve at: 62°-65°F

Drink now through 2008

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
09.25.2000	25,6	Huerhuero	Syrah 100%

16 months in 60% new French and American oak barrels

Bottling date	Alc. %	Cases produced
11.30.2001	14.0	995

Enjoy this wine with your choice of beef or lamb,


Matthias Gubler, Winemaker

