

2003

Syrah

BENNETT
VALLEY

Label Artist:
Daniel Lewis

Winemaking | Sourced from a young and very promising Grange Road vineyard in the newly established Bennett Valley AVA, the clonal mix for this Syrah is roughly 80 percent 877 and 20 percent Estrella. There was also a 2 to 3 percent addition of Russian River Valley Pinot Noir to brighten the fruit of the finished wine. Harvested at the very end of October, the grapes were gently de-stemmed but not crushed and underwent a 4-day cold soak before fermentation with BM45 yeast. Pressed at roughly 2% residual sugar, fermentation finished to dryness in barrel. The wine was treated to a couple of aerative rackings to soften tannins during 15 months of barrel aging before being bottled with neither fining nor filtration.

Tasting Notes | Rhone ruby in color, this wine introduces itself to your nose with scents of sweet pipe tobacco, plum and smoked meats. Formal introductions over, it then tantalizes your tongue with sour black cherry, rhubarb pie and a subtle minerality on the finish that all work nicely for this medium-bodied red. A combination of restraint and exuberance, it will stand up to a heavy meal but compliment a light one just as well.

Analysis | pH: 3.6
TA: 5.8 g/L
Alcohol: 15.8 %
Bottling Date: January 24, 2005
Release Date: April 30, 2005
Total Produced: 2 Barrels

Philosophy | We prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on it's own, we simply let it be and celebrate its evolution.