

2004
Syrah

BENNETT VALLEY
Dry Stack Vineyard

Label Artist:
Vanessa Marsh

Tasting Notes | Both a fitting follow-up and a noticeable step up from the '03, our '04 Bennett Valley Syrah merits a Dry Stack Vineyard designation as an excellent example of this cool-climate region and a vineyard that is beginning to show its true potential as it matures.

Complex aromas of rhubarb, plum, baked earth, aged beef and iron are followed by a red cherry and blueberry tango on the tongue, intermingled with fire roasted tomato and a hint of tar that balance the fruit and keep this one proud of its cool-climate heritage. What about color? Dark and dark; nuff said. Showing both exuberance and restraint, it drinks well now but should continue to improve over the next few years.

Winemaking | The '04 vintage is comprised of two different vineyard blocks and clones, a southwest block of Estrella River and a northeast block of 877, both harvested at the tail end of October. The fruit was gently de-stemmed, but not crushed, and underwent a 4-day cold soak before inoculation with Assmanshausen yeast. We punched down by hand three times a day until pressing at about 3 brix, with the wine finishing its primary fermentation in barrel — all French oak, 45% new. Gently pressure-racked to tank, the final blend was gravity-returned to barrel where it spent a total of 17 months before bottling with neither fining nor filtration.

Analysis | pH: 3.52
TA: 6.01 g/L
Alcohol: 15.1%
Bottling Date: March 31, 2006
Release Date: September 18, 2006
Total Produced: 8 Barrels

Philosophy | *Every vintage, 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 its own, we simply let it be and celebrate its unique evolution.*