



VARIETAL & VINEYARD: This wine is 100% Syrah from our 6 ½ acre benchland vineyard located in the Dry Creek Valley. 2001 was the first year we were able to harvest and ferment the lowest yielding vines separately from the rest of this block.

VINTAGE: We've already extolled the virtues of the 2001 vintage in our previously released wine. Harvest conditions were typically ideal -- sunny, warm days with cool and foggy mornings -- enabling us to push the ripeness envelope. We picked the grapes super-ripe on September 12, 13 and 14, at sugars ranging from 25.5 to 26 degree brix. By then the skins were soft and seeds were brown. We've learned that picking Syrah at this stage of physiological ripeness results in added aromatics and flavors. Waiting until the seeds are brown allows us to aggressively aerate the fermenting must without gaining astringent tannins that might otherwise occur with green seeds.

WINEMAKING: The grapes were cold soaked for 5 days in closed-top stainless steel tanks before fermentation. The wine was aggressively aerated during fermentation with pump-overs being done twice daily through a sump and screen. We also used the occasional *delestages*, which is French for "drain and return". The wine was aged in French Oak (including several 92 gallon mini-puncheon barrels), 35% new, for 14 months. This 100% Syrah was bottled unfinned and unfiltered.

STYLE/DESCRIPTION: Our most flamboyant and structured Syrah to date. A floral aroma is followed by intense sweet blackberry, coffee and smoked meat notes. This full-bodied Syrah has excellent depth and richness. The wine will age for 7 to 10 years, though it won't make it that long in my house.

Harvested: 9/12, 9/13 and 9/14/02

Total acidity: .61 gm/100ml

pH: 3.77

Oak aging: 14 months, French barrels and puncheons, 35% new

Blend: 100% Syrah

Alcohol: 14.5%

Bottled: 11/10/02

Cases Produced: 1,140