



2002 California Cuvée

Appellation: California

Alc.: 15.5%

Production: 79 cases

Aging: 18 months, 60 gallon barrels; 100% French Oak

Composition: 99% Syrah, 1% Viognier/Roussanne

Vineyard Practices

It's always interesting for us to blend together our different vineyards and see how the combination takes on a life of its own. So every year we select barrels from different cooperages and combine it with our different vineyard sources. Every year the flavors profiles vary slightly, but always to make very complex wines with lots of extraction. Our 2002 California Cuvée is no different.

Cellar Procedures

For our 2002 California Cuvée, all lots were kept separate till we put together the final blend. Our blend is primarily made up of our Ventana, Fess Parker, Rockpile, and Caldwell vineyards.

The lots were cold soaked for 2 days before inoculating with different Rhone isolated yeasts. The different lots were punched down 5 times per day by hand to ensure maximum color and flavor extraction.

The cooperages that were used are a combination of some of our favorites: Meyrieux, Seguin Moreau, and Saury. Meyrieux barrels bring a combination of smoke and toast that we love. A big, bold barrel for big, bold wines. Our Seguin Moreau barrels are made from the U-stave process where U-shaped grooves are carved out of the inside staves of the barrel to give greater oak surface contact to the wine. We believe these barrels give our wines a great mid-palate that many wines are missing, along with a hint of vanillin. Saury barrels give a sense of elegance to the wine. The aromatics are always very floral with hints of Lavender.

Tasting Notes

This is JC Cellars introductory Syrah; it shows off all of our distinctive style and flavor profiles. The Cuvée allows us the creativity to produce a wine that becomes more artistically stylized. Each year we are given a different canvas to paint on.

A special blend of different vineyards located in many of the top Syrah producing regions of California. A dark plum color, with aromatics and flavors of black fruits, white pepper, smoked game, cassis and cinnamon.

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