



## **2002 Rockpile Vineyard Syrah**

Appellation: Rockpile  
Harvest Date: 10/16/02  
Tons: 5  
Brix: 28  
Alc.: 15.9%  
pH: 3.76  
TA: .62 g/100ml  
Yeast: D80, Syrah  
Malo-Lactic: 100%  
Production: 426 cases  
Vineyard Clone: Estrella  
Vineyard Age: 5 years  
Rootstock: 110R  
Row Spacing: 9'x 6'  
Soil Type: Red Soil/Metamorphosized Basalt  
Elevation: 2000 feet  
Aging: 18 months in 60 gallon barrels; 100% New French Oak  
Composition: 100% Syrah

### **Vineyard History**

Rockpile is a new AVA that you will hear more and more about in the future. This region produces outstanding wines and we believe the Rockpile Vineyard is one of the best examples of this appellation. With a strong coastal influence, temperatures are kept moderate during the day and cool at night. At 2000 feet, it has the highest elevation in the region. This puts it above the fog line giving the vines more sun exposure, thus better ripening.

### **Cellar Procedures**

Upon arrival at our facility, we immediately crush/de-stem the fruit into ½ ton open top fermenters and cold soak for 3 days. The fruit was fermented in the same ½ ton open tops using a combination of various yeasts isolated from the Rhone region of France. Temperatures were allowed to reach 90 degrees F allowing for greater color extraction. Punch downs were done by hand five times per day to extract even more color and to help round out the tannins in the wine. The wine was pressed into barrel and allowed to finish malolactic fermentation.

### **Tasting Notes**

A wine of dense purple color followed by aromatics of sweet, wild red and black berries intertwined with the intoxicating perfume of smoked game, vanilla, minerals and roasted herbs. Rich, lush, and concentrated, and compelling best describes the amazing texture profile of this full-bodied wine.