



2002 Ventana Vineyards Syrah

Appellation: Monterey

Harvest Date: 11/1/02

Tons: 12.6

Brix: 25

Alc.: 14.6%

pH: 3.92

TA: .56 g/100ml

Yeast: D80/Syrah/43/D21

Malo-Lactic: 100%

Production: 703 cases

Vineyard Clone: Shiraz

Vineyard Age: 11-16 years

Rootstock: Not Grafted

Row Spacing: 6' x 4'

Soil Type: Sand/Sandy Loam

Elevation: 100 ft.

Aging: 18 months in 60-gallon oak barrels; 85% French, 15% American; 100% New Oak

Varietals: 100% Syrah

Vineyard History

Ventana Vineyards are located just south west of Salinas in Monterey County. This vineyard is unique in that the syrah vines are planted on their own rootstock, not grafted. The sandy soils prevent the development of the phylloxera bug, a root louse that likes to feed on the susceptible roots of vinifera vines. We believe that allowing the Syrah to be on its own rootstock provides a more true expression of the variety and the vineyard.

Historically, the Ventana Syrah is always the last fruit to come in at harvest. The cool climate allows for more "hang time"; giving the fruit more time to mature and gain complexity without having it become overripe.

Our Ventana Syrah is chosen from four different blocks within the vineyard, each contributing different flavor components to the wine.

Cellar Practices

Once the fruit arrives at the winery, we immediately crush/de-stem the fruit and cold soak for three days to help extract as much color and flavors as possible. The fruit is then fermented in two 8-ton stainless steel open top fermenters and punched down 5 times per day with a pneumatic punch down tool. We used two different types of yeast, D80 and Syrah, both isolated from the Rhone region in France to further develop complexity in our wine. Fermentation temperatures are not allowed to rise above 90 degrees F. The wine is then pressed into barrel to finish malolactic fermentation.

Tasting Notes

The 2002 is the finest Syrah we have produced from this vineyard to date. Amazing aromatics of lavender, violets, black and red fruits with fresh cracked white pepper that soars from the glass.

Beautifully concentrated, this opaque purple colored wine is loaded with flavors of red raspberries, black cherries, smoke, olives, white pepper, and crème de cassis.

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